

3 Course Lunch Special \$90 per person
With Matching Wines \$135 per person

Entrée

Sydney Rock Oysters with finger lime & green apple dressing (GF, DF) 4 for \$22 | \$62 for 12
2024 Clonakilla Riesling Young \$18.00

Vitello Tonnato – poached veal fillet, anchovies, remoulade, pickled peaches & olive croutons \$24.00
2023 Printhie Range Pinot Gris Orange \$18.00

Golden toasted brioche finger topped with prawn & salmon roe \$26.00
2023 Gallagher Sauvignon Blanc Yass Valley \$18.00

Seafood bouillabaisse –mussels, prawn & scallops \$26.00
2021 First Creek Estate Vermentino Hunter Valley \$19.00

Winter crisp artichoke salad with soft herbs, crispy eschalots & citrus dressing (V) \$19.00
2024 Usher Tinkler Rose Hunter Valley \$17.00

Main

Duck maryland with pancetta braised cabbage, homemade dumplings & duck jus \$42.00
2022 Lerida Estate Cullerin Pinot Noir Lake George \$19.00

Salmon fillet with creamy mustard leeks, shiraz onions, fennel salad & pollen dressing (GF) \$45.00
2018 Tyrrell's HVD Vineyard Semillon Hunter Valley \$20.00

Beef fillet served with a hickory-smoked baked onion (GF, DF) \$45.00
2019 Margan "Saxonvale" Mourvèdre Hunter Valley \$20.00

Slow-cooked porchetta with salsa verde, dauphinois potatoes, jus & lemon (GF) \$44.00
2022 Nick Spencer Pinot Noir Sangiovese Shiraz Tumbarumba \$18.00

Mushroom risotto with Manchego cheese & salsa verde (V, GF) \$38.00
2022 Montrose Stoney Creek Chardonnay Mudgee \$18.00

Sides \$11.00 each

Chips | Musset farm salad | Seasonal vegetables

Dessert

Fruit mince tart topped with Christmas brûlée & marmalade ice cream \$20.00
2016 Bunnamagoo Autumn Semillon Eurunderee \$17.00

Christmas pudding served with brandy anglaise & cinnamon ice cream \$20.00
N/V Cassegrain Old Yarras Hastings River \$16.00

Christmas bauble chocolate mousse served with cherry compote (GF) \$22.00
2021 Three Bridges Durif Riverina \$18.00

Stilton cheese served with slow-cooked quince & muscatels \$20.00
N/V De Bortoli 'Old Boys' 21 Yrs Riverina \$16.00

Cheese platter trio – a selection of seasonal cheeses: blue, brie & cheddar \$30.00
2018 Jon Darragh Wines Chardonnay Orange \$18.00