

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 | 12 for \$62

2023 Mada Riesling Gundaroo \$18.00

Seafood bouillabaisse –mussels, prawn & scallops \$26.00

2022 Toppers Mountain New England \$19.00

Smoked ocean trout with horseradish mousse, fennel salad, caper berries & vine leaves (GF) \$26.00

2021 Margan Fordwich Hill Semillon Hunter Valley \$18.00

Cured wild kangaroo, native anise myrtle, macadamia cream, Davidson plum & beetroot chutney \$24.00

2022 Nick Spencer Pinot Noir Sangiovese Shiraz Tumbarumba \$19.00

Marinated feta with oregano, baby vegetables, carrot, snap peas, radish & charred artichoke (V, GF) \$19.00

2023 Artemis Sauvignon Blanc Mittagong \$18.00

Main

Duck confit with red cabbage marmalade & cauli blossom (GF) \$42.00

2022 Lerida Estate Cullerin Pinot Noir Lake George \$19.00

Barramundi with sauce vierge, mashed potatoes, broccolini & savoury granola \$45.00

2022 Printhe Range Chardonnay Orange \$18.00

Beef escalope with smoked onion purée, eggplant miso wattleseed preserve & saltbush crisp (GF) \$45.00

2022 Clonakilla Wines Hilltops Shiraz Young \$19.00

Slow-cooked pork belly, garlic toum, piparras peppers, roasted heirloom carrots & hazelnut crumb \$44.00

2022 Carillion Six Clones Pinot Noir Orange \$19.00

Ricotta & truffle fiorellino with lemon parsley butter, baby zucchini & crisp zucchini flower (V) \$40.00

2023 Jon Darragh Chardonnay Orange \$19.00

Sides \$11.00 each

Chips | Musset farm salad | Seasonal vegetables

Dessert

Chocolate fondant with hazelnut praline cream \$20.00

2021 Three Bridges Durif Riverina \$18.00

Persian orange & almond cake with rosebud syrup & orange cream (V, GF) \$20.00

2019 De Bortoli Noble One Riverina \$19.00

Pistachio meringue with poached rhubarb & lemon curd (GF) \$22.00

2021 Peterson House Brut Rose' Sparkling Wine Hunter Valley \$19.00

Woodside buffalo brie with slow-cooked quince & muscatels \$20.00

2024 See Saw Balance Organic Sauvignon Blanc Orange \$18.00

Cheese platter trio – a selection of seasonal cheeses: blue, brie & cheddar \$30.00

2021 Hope Estate 'Opening Act' Semillon Verdelho Hunter Valley \$18.00