

### 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 | \$32 for 6 | \$62 for 12

*2022 Nick Spencer Gruner Veltliner Tumbarumba \$18.00*

Hand rolled duck ravioli with Mussett farm mushrooms, porcini & mountain pepper sauce \$26.00

*2022 Lerida Estate Cullerin Pinot Noir Lake George \$19.00*

Smoked Wild kangaroo with Native anise myrtle, Macadamia cream, Davidson plum & beetroot chutney (GF)  
\$24.00

*2022 Toppers Mountain Nebbiolo New England \$18.00*

Marinated feta, oregano, served with baby vegetables, carrot, snap peas, radish, charred artichoke topped with a native green ant wafer \$20 .00

*2023 Gallagher Sauvignon Blanc Yass Valley \$18.00*

Butter Poached leek topped garlic Prawns, Spanner Crab, pangratatto, hazelnuts \$27.00

*2021 Krinklewood Verdelho Hunter Valley \$18.00*

#### Main

Blackened Lamb back strap rubbed with cumin, cinnamon & white pepper, whipped fetta, preserved zucchini & sour cherry jus (GF) \$46.00

*2022 Angullong Cabernet Sauvignon Orange \$18.00*

Light apple wood smoked salmon with a golden turmeric & saffron chowder topped with a crisp pancetta(GF) \$45.00

*2018 Tyrrell's HVD Vineyard Semillon Hunter Valley \$20.00*

Beef escalope, smoked onion puree, eggplant miso, wattle seed preserve, salt bush crisp (GF) \$45.00

*2019 Ballinaclash Jack Jack Shiraz Orange \$18.00*

Herb crumbed Veal cutlet, topped with a caponata, pecorino & lemon \$46.00

*2019 Margan "Saxonvale" Mourvèdre Hunter Valley \$20.00*

New season asparagus risotto with lemon parsley butter, baby zucchini & crisp zucchini flower (V) \$40.00

*2021 First Creek Estate Vermentino Hunter Valley \$19.00*

#### Sides \$11.00 each

Chips| Musset farm salad| Seasonal vegetables

#### Dessert

Chocolate tart, spring berries served with cherry sorbet (GF) \$20.00

*2022 Nick Spencer Pinot Noir Sangiovese Shiraz Tumbarumba \$18.00*

Calamansi lime granita with Blood orange & Campari sorbet (VE, GF) \$20.00

*2024 See Saw Balance Organic Sauvignon Blanc Orange \$18.00*

Dulce de Leche Mille-Feuille – crisp layers of puff pastry with diplomat cream, roasted macadamia nut praline \$22.00

*2021 Peterson House Gateway Sparkling Wine Hunter Valley \$18.00*

Passionfruit creams with fresh strawberry and toffee wafer \$20.00

*2019 De Bortoli Noble One Riverina \$19.00*

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

*N/V De Bortoli 'Old Boys' 21 Yrs Riverina \$16.00*