

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 feta, 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 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 | Mussett 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