

Entrée

Sydney Rock Oysters with finger lime & green apple dressing (GF, DF) 4 for \$22.00 | \$62.00 for 12

2022 Nick Spencer Gruner Veltliner Tumbarumba \$18.00

Cured wild venison with native strawberry gum & juniper served with porcini cream, blackberry & green apple chutney (GF) \$24.00

2017 Cato La Promesca Nebbiolo Hilltops \$18.00

Light apple wood smoked salmon with a golden turmeric & saffron chowder topped with a crisp pancetta (GF) \$26.00

2023 Gilbert family wines rose Mudgee \$19.00

Stilton cheese, poached pear, walnut, witlof salad (V) \$20.00

2022 Tyrrell's Estate Grown Chardonnay Hunter Valley \$19.00

Butter-poached leek topped with garlic prawns, pangrattato & hazelnut \$27.00

2021 Krinklewood Verdelho Hunter Valley \$18.00

Main

Leg ham & turkey on pumpkin puree, Dutch carrots, cranberry jus topped with a watercress, pistachio, green apple salad (GF) \$45.00

2019 Margan Estate 'Saxonvale' Mourvedre Hunter Valley \$20.00

Beef medallion, smoked onion purée, eggplant miso, wattle seed preserve, saltbush crisp (GF) \$46.00

2022 Gallagher Wines Shiraz Yass Valley \$18.00

Spanner crab & blue-eye cod mornay gratin with potato and leek, served with black-salt brioche \$47.00

2023 Mada Riesling Gundaroo \$18.00

Herb-crumbed veal cutlet, topped with caponata, pecorino & lemon \$48.00

2019 Peppergreen Pinot Noir Berrima \$19.00

New season asparagus risotto with lemon & parsley butter, baby zucchini & crisp zucchini flower (V, GF) \$39.00

2024 Lerida Estate Pinot Grigio Lake George \$19.00

Sides \$11.00 each

Chips | Musset farm salad | Seasonal vegetables

Dessert

Dubai chocolate tart, dark chocolate tart with pistachio & gold leaf \$22.00

2021 Nick Spencer Pinot Noir Sangiovese Shiraz Tumbarumba \$18.00

Christmas trifle with meringue, cream, mango & cherries (GF) \$20.00

2024 See Saw Balance Organic Sauvignon Blanc Orange \$18.00

Fruit mince tart topped with Christmas spiced crème brûlée & orange ice cream \$21.00

2019 De Bortoli Noble One Riverina \$19.00

Homemade Christmas pudding with brandy sauce & cinnamon ice cream \$22.00

N/V De Bortoli 'Old Boys' 21 Yrs Riverina \$20.00

Cheese platter trio – a selection of seasonal cheeses: blue, brie & cheddar \$32.00

2019 Tyrrell's Old Hut Shiraz Hunter Valley \$20.00