

Entrée

Sydney Rock Oysters with finger lime & green apple dressing (GF, DF)

4 for \$22.00 | 6 for \$33.00 | \$62.00 for 12

2022 Nick Spencer Gruner Veltliner Tumbarumba \$18.00

Saganaki cheese panfried with musette farm honey served in vine leaf & fresh fig (V) \$24

2023 Gallagher Sauvignon Blanc Yass Valley \$18.00

Murray cod sashimi with a yuzu miso dressing with finger lime and river mint oil \$28

2023 Collector Shoreline Sangiovese Rose Collector \$18.00

Beer battered zucchini flowers - parmesan, Manchego, cheese served with fennel macadamia pesto (V) \$24

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

Vitello Tonnato- poached veal fillet, anchovies, remoulade, pickled green peaches & black olive crouton

\$27

2022 Lerida Estate Cullerin Pinet Noir Lake George \$19.00

Main

Beef medallion, spinach puree, dauphinois potato & native pepper berry sauce (GF) \$47

2022 Gallagher Wines Shiraz Yass Valley \$18.00

Potato gnocchi goats' cheese, asparagus, olives in sage lemon butter, parsley, bottarga crumb \$39

2019 First Creek Estate Vermentino Hunter Valley \$19.00

Pork loin rubbed with dried mint oregano, sumac coriander and cauliflower puree with a shaved cabbage salad \$45

2019 Peppergreen Pinot Noir Berrima \$19.00

Harissa blackened Spatchcock, sweet potato puree, hazelnut crumb, Pickled Basque Peppers \$45

2024 Lerida Estate Pinot Grigio Lake George \$19.00

Barramundi with café de Paris butter sauce, capers, parsley, chives served with artichoke \$47

2021 Bloodwood Chardonnay Orange \$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

Vanilla panna cotta with river mint thyme poached peaches (GF) \$20

2024 Printhie Range Chardonnay Orange \$18.00

Traditional tiramisu layered with summer cherries & wattle seed ice cream \$22

N/V Cassegrain Old Yarras Hastings River \$16.00

Stilton cheese, poached pear, walnut, witlof salad (V) \$20

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