

Entrée

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

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

2024 Clonakilla Riesling Young \$19.00

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

2022 Nick Spencer Gruner Veltliner Tumbarumba \$18.00

Buffalo carrots, butter milk fried carrots, heirloom carrot salad, hazelnut crumb, ranch dressing (V) \$26

2021 Krinklewood Verdelho Hunter Valley \$18.00

Prawn & spanner crab, salmon roe, river mint oil, brioche \$28

2023 First Creek Hunter Valley \$18.00

Smoked kangaroo with Davidson plum & beetroot, macadamia cream (GF, DF) \$27

2019 Peppergreen Pinot Noir Berrima \$18.00

Main

Beef medallions, Parisian mash, pepper sauce & caraway cabbage (GF) \$47

2018 Bloodwood Cabernet Sauvignon Orange \$19.00

Pepe Saya zucchini galette, goats cheese stuffed zucchini flowers, macadamia pesto (V) \$45

2025 Tyrell's Special Release Fiano Hunter Valley \$18.00

Applewood smoked salmon, tomato broth, horseradish cream, heirloom tomato salsa (GF) \$46

2024 See Saw Balance Organic Sauvignon Blanc Orange \$17.00

Slow cooked lamb cutlets, crispy kipfler potatoes, salsa verde, grilled red horn bull peppers (GF, DF) \$48

2022 Gallagher Wines Shiraz Yass Valley \$18.00

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

2018 Tyrell's HVD Vineyard Semillon Hunter Valley \$20.00

Sides \$11.00 each

Chips | Mussett farm salad | Seasonal vegetables

Dessert

Chocolate fondant with wattle seed ice cream (V) \$22.00

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

Vanilla panna cotta with roasted plum & blackberry (GF) \$20

2021 Bunnamagoo Autumn Semillon Eurunderee \$17.00

Fig & almond meringue with a quenelle of ricotta cheesecake (V, GF) \$20

2021 Hope Estate 'Opening Act' Semillon Verdelho Hunter Valley \$18

Bay of Fires clothbound cheddar, buckwheat & caraway crackers, mostarda pear (V) \$20

N/V Cassegrain Old Yarras Hastings River \$16.00

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

2023 Tyrell's Chardonnay Hunter Valley \$17.00

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