

## Entrée

Sydney Rock Oysters with finger lime & green apple dressing (GF, DF) (A) - 6 for \$34

*2023 Tyrrell's Fiano Special Release Hunter Valley \$18.00*

Velvet leek, crab & prawn soup (A) \$28

*2025 Nasdale Lane Colour Series Sauvignon Blanc Fume Orange \$18.00*

Beetroot & goats cheese tart with candied walnuts (V) \$26

*2023 Gilbert Winery Rose Mudgee \$18.00*

Turkey terrine with cranberries, pistachios & fennel salad (GF) \$24

*2023 Lerida Estate Cullerin Pinot Noir Lake George \$19.00*

Smoked ocean trout with horseradish mousse, fennel salad, caper berry & vine leaves (GF) (A) \$27

*2025 Riggs & Wiggs Chardonnay Hunter Valley \$19.00*

## Main

Quince glazed duck breast with celeriac puree & grilled fennel (GF) \$45

*2019 Peppergreen Pinot Noir Berrima \$19.00*

Slow cooked porchetta with salsa verde, dauphinois potatoes & lemon (GF) \$46

*2025 First Ridge Estate Vermentino Mudgee \$18.00*

Beef bourguignon with red wine, mushroom, speck & black truffle mash (GF) \$44

*2022 Gallagher Wines Shiraz Yass Valley \$19.00*

Pumpkin gnocchi with butternut, chestnut mushrooms & salted ricotta (V) \$44

*2024 Mada Pinot Gris, Gewurztraminer, Riesling Gundaroo \$19.00*

Snapper with thyme, braised leek & golden cherry tomatoes (GF) (I) \$48

*2021 Margan Fordwich Hill Semillon Hunter Valley \$19.00*

## Sides \$11.00 each

Chips | Mussett farm salad | Seasonal vegetables

## Dessert

Grapefruit granita with blood orange & Campari sorbet (V) \$22

*2019 De Bortoli Noble One Riverina \$19.00*

Christmas pudding with brandy anglaise & ice-cream (GF, V) \$23

*2019 Peppergreen Merlot-Unfiltered Berrima \$18.00*

English stilton with red wine poached pear \$20

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

Chocolate bauble filled with chocolate mousse & cherry compote (GF, V) \$24

*2021 Three Bridges Durif Riverina \$19.00*

Cheese platter trio - a selection of seasonal cheeses (V) \$32

*2016 Bunnamagoo Autumn Semillon Eurunderee \$17.00*