

Entrée

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

4 for \$22.00 | 6 for \$34.00 | 12 for \$62.00

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

Parsnip soup with roasted chestnuts \$21

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

Slow-cooked beef short rib in a sticky miso, puff grain & shiso \$27

2022 Angullong, Cabernet Sauvignon Orange \$18.00

Butter poached leek topped with garlic prawns, chives & hazelnuts crumb (A) \$28

2019 Peppergreen Chardonnay Berrima \$19.00

Charred brussels sprout with poached egg, pecorino, pancetta & apple cider dressing \$27

2024 See Saw Balance Organic Sauvignon Blanc Orange \$18.00

Main

Slow-cooked Wagyu beef cheek with creamed cauliflower purée, chat potatoes, dark winter pesto, walnuts, black garlic & crispy kalettes (GF) \$47

2021 Heifer Station Handpicked Shiraz Orange \$19.00

Vegan tofu dumplings with a macadamia curry sauce (VE) \$45

2025 Sapling Yard 'Fiori' Riesling, Pinot Gris, Gewurztraminer, Pinot Blanc Bungendore \$19.00

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

2019 Peppergreen Merlot–Unfiltered Berrima \$19.00

Asparagus risotto topped with sea scallops, samphire & river mint oil (A) (GF) \$47

2023 Heifer Station Pinot Gris Orange \$18.00

Pan-fried barramundi with winter silverbeet, saffron beurre blanc, braised fennel & pickled zucchini ribbons (A) (GF) \$48

2025 Riggs & Wiggs Chardonnay Hunter Valley \$19.00

Sides \$12.00 each

Chips | Mussett farm salad | Seasonal vegetables

Dessert

Sticky date pudding with Mussett bourbon honey ice-cream \$22

N/V Cassegrain Old Yarras Hastings River \$18.00

White chocolate mousse with rhubarb & Davidson plum (GF) \$23

2019 De Bortoli Noble One Riverina \$19.00

Grapefruit granita with blood orange & Campari sorbet (VE, GF) \$22

2024 See Saw Balance Organic Rose Orange \$18.00

Warm chocolate fondant with wattleseed crème pâtissière \$23

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

Cheese trio with blue, Brie, Cheddar, muscatels, quince & lavosh \$32

2016 Bunnamagoo Autumn Semillon Eurunderee \$17.00