

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 (GF) \$21

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

Grilled scallops in the half shell with anchovy butter and pangrattato (A) \$29

2021 Topper's Mountain Manseng New England \$19.00

House smoked salmon with buttermilk and dill dressing, river mint oil, pickled mustard seeds, sweet and sour turnips & green apple (GF) (I) \$27

2024 Printhe Range Chardonnay Orange \$19.00

Cured Venison salami with baby beetroot, porcini cream, preserved fig, walnut & Davidson plums (GF) \$27

2021 Ballinaclesh Jack Shiraz Young \$19.00

Main

Barramundi on sweet potato and miso puree, ginger beurre blanc, corn & sesame wafer (GF) (A) \$47

2023 Jon Darragh Wines Chardonnay Mudgee \$19.00

Slow cooked spring lamb, cauliflower puree, charred leek, broad beans, pistachio crumb & mint jus (GF) \$48

2018 Bloodwood Cabernet Sauvignon Orange \$20.00

Spring risotto, asparagus, zucchini, baby peas & pecorino (V) \$45

2023 Heifer Station Pinot Gris Orange \$18.00

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

2019 Peppergreen Merlot Berrima \$19.00

Beef fillet medallions on a sweet onion puree, spring asparagus, pickled red grapes, tarragon & walnut relish (GF) \$48

2021 Heifer Station Handpicked Shiraz Orange \$19.00

Sides \$14.00 each

Chips | Mussett farm salad | Seasonal vegetables

Dessert

Ossau Iraty Grand Affinage - Pyrenees, sheep's milk cheese served with preserved mustard fruit & rye crackers \$23

2021 Nick Spencer Pinot Noir Sangiovese Shiraz Tumbarumba \$19.00

Jane's Passionfruit soufflé with coconut yoghurt & lime ice-cream (15min wait) (GF) \$23

2019 De Bortoli Noble One Riverina \$19.00

Manjari Chocolate cake with wattle seed cream & sour cherry cream (GF) \$22

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

Rhubarb compote, fresh strawberry and blueberries, elderflower jelly & crème patisserie (GF) \$22

N/V Peterson House Sparkling Rose Hunter Valley \$18.00

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

2016 Bunnamagoo Autumn Semillon Eurunderee \$17.00