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
2024 Clonakilla Riesling Canberra $19.00

Smoked Christmas ham hock oyster mushrooms terrine with apple and verjus chutney $22
2025 First Ridge Estate Vermentino Mudgee $18.00

Summer peach, rocket, pistachio & goats' cheese (GF) $19
2023 Artemis Sauvignon Blanc Mittagong $19.00

Prawn and crab with rooftop river mint oil (A) $25
2023 Tyrrell's Fiano Special Release Hunter Valley $18.00

Grilled scallop in the half shell with anchovy butter & pangrattato (A) $24
2024 Boydells Reserve Chardonnay Hunter Valley $19.00

Main

Slow cooked lamb rack with caponata, white bean puree & grilled rosemary focaccia $44
2022 Angullong, Cabernet Sauvignon Orange $18.00

Light apple wood smoked salmon with a golden turmeric and saffron chowder, silverbeet & topped with crisp pancetta (GF) (A) $45
2024 Peterson House Sparkling Rose Hunter Valley $19.00

Christmas turkey roulade, Dutch cream chat potatoes, baby carrots, red wine & cranberry jus $45
2025 Riggs & Wiggs Chardonnay Hunter Valley $19.00

Confit duck Maryland, slow cooked carraway cabbage, king Edward mash potato & cherry Davidson plum jus (GF) $44
2019 Margan Estate 'Saxonvale' Mourvedre Hunter Valley $20.00

Roasted king oyster mushroom, crispy artichokes, asparagus, broad beans & cashew ricotta (V) $40
2024 Lerida Estate Cullerin Pinot Noir Lake George $19.00

Sides $14.00 each

Chips | Mussett farm salad | Seasonal vegetables

Dessert

Our famous Christmas Bauble filled with chocolate mousse & cherry compote (GF) $23
2016 Bunnamagoo Autumn Semillon Eurunderee $17.00

Summer Christmas trifle, fresh mango, coconut, lime, panettone & crème pâtissiere $20
2019 De Bortoli Noble One Riverina $19.00

Peach sorbet, raspberry gel, champagne jelly, rose meringue & fresh raspberries (GF) $23
2024 Cupitts Prosecco Ulladulla $18.00

Homemade Christmas pudding with vanilla bean anglaise & ice-cream $23
N/V De Bortoli 'Old Boys' 21 Yrs Riverina $20.00

Cheese trio with blue, Brie, Cheddar, muscatels, quince & lavosh $30
2015 Optimiste Shiraz Mudgee $18.00

Dietaries: (V) Vegetarian, (VE) Vegan, (GF) Gluten Free, (DF) Dairy Free
Seafood: (A) Australian seafood, (I) Imported seafood, (M) Mixed origins seafood