

entrees

Grilled sourdough / marinated olives / EVOO / aged balsamic
(VG) 19

Chef's pairing suggestion: Four Winds Sparkling Riesling

Chilli pizetta / garlic / sea salt / burrata / pesto oil / heirloom
tomatoes 16.5 (V/VG*)

Chef's pairing suggestion: Bertaine Rose

Rosemary pizetta / garlic / sea salt / burrata / pesto oil / heirloom
tomatoes (V) (VG*) 14

Chef's pairing suggestion: 2021 Rose of Virginia

Eggplant bruschetta / elk / fennel / radish / heirloom tomatoes /
aged balsamic (GF/VG/DF) 17.5

Chef's pairing suggestion: 2020 Grant Burge Merlot

Fresh oysters (4) / salmon roe / sherry vinaigrette / lemon (GF/DF)

Chef's pairing suggestion: Nick O'Leary Chardonnay

Veal carpaccio / baby rocket / grana padano / wasabi mayo
(GF/DF*) 18.5

Chef's pairing suggestion: 2018 Bertaine Pinot Noir

Pan seared scallops / romesco / auruga / polenta / apple tartare
(GF/DF) 21.5

Chef's pairing suggestion: 2020 Lake George Pinot Gris

Seafood Basket / charred lime / caper aioli 22

Chef's pairing suggestion: Tatachilla Sav Blanc

mains

Pesto lamb cutlets / rosemary chats / black garlic / red wine jus
(GF) 39.5

Chef's pairing suggestion: 2018 Long Rail Gully Pinot Noir

Battered barramundi / radish & fennel salad / chips / caper aioli
(DF) 28

Chef's pairing suggestion: Kimi New Zealand Sav Blanc

Steak of the week *market price*

Chef's pairing suggestion: 2017 Cofield Durif

Fish of the week. *market price*

Chef's pairing suggestion: 2021 Nick O'Leary White Rocks

Spaghetti / seafood / bisque / chilli / garlic (DF) 32

Chef's pairing suggestion: 2019 Brindabella Hills Riesling

Pappardelle / braised beef ragu / pecorino 28

Chef's pairing suggestion: 2019 Murrumbateman Tempranillio

Pumpkin gnocchi / wild mushrooms / broccoli / beetroot / basil
pesto / heirloom tomatoes / goats cheese (V/VG*) 28

Chef's pairing suggestion: 2020 Brindabella Hills Pinot Grigio

Risotto of the week (GF) 29

Chef's pairing suggestion: Rothbury Estate Chardonnay

Gluten-free (GF) Gluten-free option (GF*) Vegetarian (V) Vegetarian option (V*) Vegan (VG) Vegan option (VG*) Dairy free (DF). Please advise wait staff of any allergies. 10% surcharge on public holidays.

salads / sides

Mesculin / cherry tomatoes / radish / fennel / seeded mustard dressing (gf/df) 12

Baby cos / jamon / lemon chicken / olive tapenade / crostini / anchovy dressing (df) 18

Rosemary chat potatoes / duck fat / horseradish crème fresh (gf) 18

Chips / truffle aioli 10

Sweet potato chips / wasabi mayo 12

kids options (u12)

Spaghetti napolitana 14

Creamy gnocchi 14

Fish & chips 14

Ham, cheese & pineapple pizza 14

Pepperoni pizza 14

Formaggi Pizza 14

Gluten-free (GF) Gluten-free option (GF*) Vegetarian (V) Vegetarian option (V*) Vegan (VG) Vegan option (VG*) Dairy free (DF). Please advise wait staff of any allergies. 10% surcharge on public holidays.

dessert

Tiramisu 14

Chef's pairing suggestion: NV Cofield Muscat

Rosewater panna cotta/mango & pink peppercorn compote (gf)
14

Chef's pairing suggestion: 2017 Shaw Botrytis Semillon

Trio of gelato (gf*) (df*) 14

Chef's pairing suggestion: Tatachilla Brut Sparkling

Cheesecake of the week (GF) 14

Chef's pairing suggestion: Golden Gaytime

Cheese board / 3 cheeses / fresh & dry fruit / quince paste /
crackers (gf) 24

Chef's pairing suggestion: NV Cofield Sparkling Chardonnay Pinot Noir

Affogato (gf) 17 vanilla ice cream served with espresso & your
choice of liquor; Café Patron XO, Frangelico, Baileys, Kahlua,
Cointreau or standard

Please note, due to limited capacity, all sittings are limited
to 90 minutes. Thanks for your understanding.