



Tasting Menu

Scallops

Searred scallops, charcoal corn puree & XO sauce (gf*, df*)

Chef's pairing suggestion: Long Rail Gully Pinot Gris

Coconut chicken

Coconut poached chicken breast, rice cake, lychee red curry sauce
& basil oil (gf, df)

Chef's pairing suggestion: Ara Sauvignon Blanc

Pork Tenderloin

Pork tenderloin wrapped with prosciutto, potato puree & gremolata (gf, df*)

Chef's pairing suggestion: Bertaine Pinot Noir

Lamb rump

Harissa marinated lamb rump, herb crushed potatoes, curried carrot puree,
& red wine jus (gf, df*)

Chef's pairing suggestion: Grant Burge Merlot

Pannacotta

Hall honey panna cotta served with berry compote, seasonal fruit coulis
& meringue

Chef's pairing suggestion: Capital the Treasury Late Picked Viognier

\$85pp min 2 people
With matching wines + \$50



Starter

Focaccia 6

House baked rosemary & garlic focaccia with truffle butter

Chef's pairing suggestion: Brindabella Sparkling Rose

Olives 12

Herb & citrus marinated olives, served with a house baked rosemary & garlic focaccia (gf*)

Chef's pairing suggestion: Collector Summer Swarm Fiano

Popcorn Chicken 18

Chicken breast, Asian spices, soy sauce, crispy nori, Gochujang mayonnaise & lemon (df)

Chef's pairing suggestion: Ara Sauvignon Blanc

To Share

Charcuterie Board 2 ppl 38

Italian salami, bresaola, prosciutto, ham, cornichons, Chef's selected dips, lavosh, grissini, crackers & house baked focaccia (gf*, df*)

Chef's pairing suggestion: Clonakilla Hilltops Shiraz

Cheese Board 2 ppl 38

Chef's selected Australian & imported soft & hard cheese, cornichons, dips, lavosh, grissini, crackers & house baked focaccia (v, gf*)

Chef's pairing suggestion: Long Rail Gully Pinot Gris



Entrees

Calamari 19/24

Five spice calamari, orange & seasonal leaves salad served with black aioli (df)

Chef's pairing suggestion: Lark Hill Riesling

Scallops 20

Seared scallops, charcoal corn puree & XO sauce (gf*, df*)

Chef's pairing suggestion: Long Rail Gully Pinot Gris

Abalone 23

Poached Australian abalone, Riesling broth & classic mornay sauce (gf*)

Chef's pairing suggestion: Brindabella Pinot Grigio

Ocean Trout 19

Ocean trout with smoked paprika, horseradish yogurt & pickled cucumber (gf,df*)

Chef's pairing suggestion: Ara Sauvignon Blanc

Kangaroo 18

Lemon pepper & garlic spiced kangaroo loin, smoked beetroot puree, served with crispy parsnip (gf, df)

Chef's pairing suggestion: Vintage Barossa Shiraz



Thai beef 19.5/24.5

Grilled sliced beef with fresh lime juice, sweet chilli, Thai dressing & seasonal leaves (df)

Chef's pairing suggestion: Murrumbateman Sangiovese

Eggplant 18

Woodfired roasted eggplant, house made hummus & Cacik sauce (vg*, gf, df*)

Chef's pairing suggestion: Bertaine Pinot Noir

Pumpkin 18

Roasted pumpkin, toasted pine nuts, roquette, avocado, crumbled fetta & aged balsamic (vg*, gf, df*)

Chef's pairing suggestion: Credaro Five Tales Chardonnay

Gluten-free (gf) Gluten-free option (gf*) Vegetarian (v) Vegetarian option (v*) Vegan (vg) Vegan option (vg*)

Dairy free (df). Please be aware that kitchen does handle nuts, please advise staff of any allergies. **1.25%** credit card surcharge, **15%** public holiday surcharge applied.



Mains

Barramundi 36

Cone Bay barramundi, pomme puree, Swiss mushrooms, charcoal leek & chilli jam (gf, df)

Chef's pairing suggestion: Nick O'Leary Riesling

G&T fish 32

Gin & tonic battered fish, chips & salad, served with house made tartare sauce (df)

Chef's pairing suggestion: Lark Hill Riesling

Coconut chicken 32

Coconut poached chicken breast, rice cake, lychee red curry sauce & basil oil (gf, df)

Chef's pairing suggestion: Ara Sauvignon Blanc

Pork Tenderloin 34

Pork tenderloin wrapped with prosciutto, roasted fennel, potato puree, gremolata (gf, df*)

Chef's pairing suggestion: Bertaine Pinot Noir

Lamb rump 38

Harissa marinated lamb rump, herb crushed potatoes, curried carrot puree, & red wine jus (gf, df*)

Chef's pairing suggestion: Grant Burge Merlot

Steak of the day 55

Chef's selected beef, duck fat chat potatoes, broccolini & red wine jus (gf, df*)

Chef's pairing suggestion: Clonakilla Hilltops Shiraz

Seafood Linguine 32

Fresh pipis, calamari, prawns, with a bechamel, Riesling, pesto & chilli sauce

Chef's pairing suggestion: Collector Summer Swarm Fiano



Vegetarian gnocchi 29.5

Smoked capsicum, asparagus, baby spinach, tomato base & Grana Padano (v, vg*)

Chef's pairing suggestion: Pankhurst Tempranillo

Slow cooked lamb gnocchi 32

10 hour slow cooked lamb shoulder ragu, capsicum, basil, tomato base & Grana Padano

Chef's pairing suggestion: Tatachilla Cabernet Shiraz

Sides

Chips 13

Served with rosemary salt & black aioli (vg, df)

Broccolini 13

With toasted almonds (gf, veg, df*, vg*)

Roquette salad 14

Served with pear & parmesan (gf, veg, df*, vg*)

Duck fat chats 14

With thyme (gf, df)

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Dessert menu

Lemon curd tart 15

Served with whipped cream, seasonal berries, crispy meringue, citrus shard

Chef's pairing suggestion: Capital the Treasury Late Picked Viognier

Pannacotta 15

Hall honey pannacotta served with berries compote, seasonal fruit coulis & meringue

Chef's pairing suggestion: Capital the Treasury Late Picked Viognier

Sticky date pudding 15

Served with butterscotch sauce & vanilla bean ice cream

Chef's pairing suggestion: Penfolds Grandfather Port

Chocolate mousse tart 15

Decadent chocolate mousse, pistachio crumb & raspberry sorbet, served with a meringue shard (gf*)

Chef's pairing suggestion: Cofield Muscat

Gelato 15

Trio of gelato served with fresh nut crumb

Affogato 14.5/20

Vanilla ice cream served with espresso & your choice of liquor (Frangelico, Baileys, Kahlua, Cointreau, extra \$5.50) or standard (gf)

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Kids' menu u12 \$14pp

Fish & chips

Ham & pineapple pizza (gf*plus \$5)

Cheeseburger with chips

Chicken nuggets with chips

Kids' dessert \$8pp

Vanilla ice cream with chocolate, caramel or strawberry topping