



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

Quail

Confit whole quail, white mould cheese charcoal cauliflower puree & pickled cabbage

Chef's pairing suggestion: Bertaine Pinot Noir

Lamb rump

Marinated lamb rump, lentils, Moroccan pumpkin puree & red wine jus (gf, df*)

Chef's pairing suggestion: Grant Burge Merlot

Pannacotta

Local Hall honey panna cotta served with berry compote, seasonal fruit coulis & meringue (gf)

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 2ppl 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 2ppl 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

Asian spiced 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, classic mornay sauce (gf*)

Chef's pairing suggestion: Brindabella Pinot Grigio

Quail 20

Confit whole quail, white mould cheese charcoal cauliflower puree & pickled cabbage

Chef's pairing suggestion: Ara Sauvignon Blanc

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

Cauliflower 18

Battered cauliflower, goat cheese & smoked paprika (vg*, 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

Swordfish 36

Grilled Swordfish steak, shiitake mushroom risotto & dashi broth with salsa verde (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 & green 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

Marinated lamb rump, lentils, Moroccan pumpkin puree & red wine jus (gf, df*)

Chef's pairing suggestion: Grant Burge Merlot

Kangaroo 38

Kangaroo loin, native bush tomato spice, rustic vegetables, celeriac puree, rosemary salt served with red wine jus (gf, df)

Chef's pairing suggestion: Vintage Barossa Shiraz

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



Porcini Risotto 32

Porcini and shiitake mushrooms, hand pickled seasonal peas and cream served with Grana Padano

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 aioli (vg, df)

Rustic Vegetables 13

Seasonal rustic vegetables, butter & rosemary salt (gf, veg, df*, vg*)

Winter leaf salad 13 (gf, veg, df*, vg)

Duck fat chats 14

With fresh herb (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 (gf)

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

Poached pear 15

Red wine poached baby Nashi pear, ricotta cream, caramelised nut & honey crumb (gf, df*,veg*)

Chef's pairing suggestion: Cofield Muscat

Affogato 14.5/20

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

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

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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



Woodfired pizza

Mushroom 24

Mushroom, marinated olives, mozzarella, aged balsamic, extra virgin olive oil base (GF*, V)

Potato & rosemary 23

Tasmanian poached potatoes, fresh rosemary, mozzarella, extra virgin olive oil base (GF*, V)

Prosciutto & roquette 25

Italian prosciutto, aged balsamic, fresh roquette, mozzarella, tomato base (GF*)

Peri Peri chicken 24

Mild spice chicken breast, fresh thyme, sun-dried tomato, peri peri mayonnaise, mozzarella, tomato base (GF*)

Margherita 23

Classic Margherita – bocconcini, fresh basil, mozzarella, tomato, extra virgin olive oil & tomato base (GF*)

Pepperoni 24

Australian cured pepperoni, buffalo mozzarella, tomato base (GF*)

Lamb 25

Lamb ragu, roasted capsicum, fetta cheese, mozzarella, tomato base (GF*)

Hawaiian 23

Ham, pineapple, mozzarella, tomato base (GF*)

Meat lover 25

Lamb shoulder ragu, Ham, pepperoni, onion, mozzarella, bbq base (GF*)