



# Tasting Menu

## Scallops

Seared 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 purée & 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***

## Panna cotta

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 spice calamari, orange & seasonal leaves salad served with 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***

### Morten Bay Bug 23

Lobster bisque, citrus, parsley oil & chilli angel hair (gf, df\*)

***Chef's pairing suggestion: Brindabella Pinot Grigio***

### Quail 20

Confit whole quail, harissa & grilled lemon

***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***

### Burrata 19

Burrata served with cherry tomatoes, chimichurri & woodfired lavosh (v, gf\*)

***Chef's pairing suggestion: Bertaine Pinot Noir***

### Tofu 18

Miso tofu, roasted King Brown mushrooms & lemongrass romesco (vg, gf, df)

***Chef's pairing suggestion: Bertaine Pinot Noir***

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

Grilled Cone Bay barramundi, Dauphinoise potato, parsnip purée, tomato & basil sauce (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 Belly 34

Twice cooked pork belly, pomme purée, apple purée, pickled pear & plum sauce

***Chef's pairing suggestion: Bertaine Pinot Noir***

## Wagyu Beef Brisket 38

Wagyu beef brisket, pumpkin puree, caramelised onion, hazelnut, seasonal greens & 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, shiitake mushroom, hand pickled seasonal peas, cream and 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)

### Baby Cos Lettuce 13

Grilled baby cos lettuce, grana Padano (gf, veg, df\*, vg\*)

### Broccolini 13

Poached broccolini, hazelnuts (gf, vg\*, df\*)

### 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***

### Panna cotta 15

Pomelo and Hall honey panna cotta served with tapioca pearls, berry 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 Shortcake 15

Served with fig jam, mascarpone, mango gel & strawberry shard (gf\*)

***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\*)