Tasting Menu

Scallops

Seared Japanese scallops, charcoal corn purée, pesto sauce (gf)

Chef's pairing suggestion: ***Brindabella Fiano***

Chicken

Poached herb-marinated chicken breast, honey pumpkin & saffron purée, crispy chickpeas (gf, df*)

Chef's pairing suggestion: ***Ara Sauvignon Blanc***

Pork Belly

Five-spice braised pork belly, pickled carrot, cabbage salad, Korean gochujang apple sauce (gf, df)

Chef's pairing suggestion: ***Long Rail Gully Pinot Gris***

Lamb Rack

Roasted lamb rack, herb crumb, creamy potato mash, red wine & rosemary lamb jus (gf*, df*)

Chef's pairing suggestion: ***Vintage Barossa Shiraz***

Mango Panna Cotta

Vanilla bean Panna Cotta, mango purée, lemon meringue, caramel hazelnut (gf)

Chef's pairing suggestion: ***Capital The Treasury Late Picked Viognier***

$85 per person (minimum 2 people)

Add matching wines +$50

gf gluten-free · gf* gluten-free option · v vegetarian · v* vegetarian option · vg vegan · vg* vegan option · df dairy-free · df* dairy-free option

Our kitchen handles nuts. Please let our staff know about any allergies. A 15% surcharge applies on public holidays.

Starters

Focaccia 6
House-baked rosemary & garlic focaccia with truffle butter (df*)
Chef's pairing suggestion: ***Brindabella Sparkling Rosé***

Cheese Bread 9
House-baked rosemary & garlic focaccia topped with mozzarella
Chef's pairing suggestion: ***Tatachilla Sparkling***

Olives 12.5
Herb & citrus marinated olives, served with house-baked rosemary & garlic focaccia (gf*, df*)
Chef's pairing suggestion: ***Eden Road Pinot Noir***

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 39.5 *serves 2*
Italian salami, bresaola, prosciutto, ham, cornichons, chef's selection of dips, lavosh, grissini, crackers & house-baked focaccia (gf*, df*)
Chef's pairing suggestion: ***Clonakilla Hilltops Shiraz***

Cheese Board 39.5 *serves 2*
Chef's selection of Australian & imported soft and hard cheeses, cornichons, dips, lavosh, grissini, crackers & house-baked focaccia (v, gf*)
Chef's pairing suggestion: ***Long Rail Gully Pinot Gris***

gf gluten-free · gf* gluten-free option · v vegetarian · v* vegetarian option · vg vegan · vg* vegan option · df dairy-free · df* dairy-free option

Our kitchen handles nuts. Please let our staff know about any allergies. A 15% surcharge applies on public holidays.

Entrees

Calamari 19 / 25
Asian-spiced calamari with orange & seasonal leaf salad, served with aioli (df, I)
Chef's pairing suggestion: ***Lark Hill Riesling***

Scallops 22 *add an extra scallop +5*
Seared Japanese scallops, charcoal corn purée, pesto sauce (gf, I)
Chef's pairing suggestion: ***Brindabella Fiano***

Soft Shell Crab 20
Battered soft shell crab, Thai yellow curry, chilli angel hair, kaffir lime oil (df, I)
Chef's pairing suggestion: ***Credaro Five Tales Chardonnay***

Thai Beef 22 / 29
Grilled sliced beef with fresh lime juice, sweet chilli, Thai dressing & seasonal leaves (df)
Chef's pairing suggestion: ***Murrumbateman Sangiovese***

Burrata 20
Burrata with cherry tomatoes, chimichurri & wood-fired lavosh (v, gf*)
Chef's pairing suggestion: ***Eden Road Pinot Noir***

Oyster Mushrooms 20
Battered oyster mushrooms, grilled halloumi, chilli tahini dressing & popped wild rice (v, vg*)
Chef's pairing suggestion: ***Nick O'Leary Riesling***

gf gluten-free · gf* gluten-free option · v vegetarian · v* vegetarian option · vg vegan · vg* vegan option · df dairy-free · df* dairy-free option · AU Australian seafood · I imported seafood

Our kitchen handles nuts. Please let our staff know about any allergies. A 15% surcharge applies on public holidays.

Mains

Barramundi 37
Grilled Cone Bay barramundi, creamy potato mash, parsnip purée, tomato & basil sauce (gf, df*, AU)
Chef's pairing suggestion: ***Nick O'Leary Riesling***

G&T Fish 33
Gin & tonic battered fish with chips & salad, served with house-made tartare sauce (df, AU)
Chef's pairing suggestion: ***Lark Hill Riesling***

Chicken 33
Poached herb-marinated chicken breast, honey pumpkin & saffron purée, crispy chickpeas (gf, df*)
Chef's pairing suggestion: ***Ara Sauvignon Blanc***

Pork Belly 36
Five-spice braised pork belly, pickled carrot, cabbage salad, Korean gochujang apple sauce (gf, df)
Chef's pairing suggestion: ***Long Rail Gully Pinot Gris***

Smoked Duck Breast 38
Tea-smoked, Sichuan-spiced duck breast, lemongrass rice, lychee & basil red curry (gf, df)
Chef's pairing suggestion: ***Eden Road Pinot Noir***

Lamb Rack 43
Roasted lamb rack, herb crumb, creamy potato mash, red wine & rosemary lamb jus (gf*, df*)
Chef's pairing suggestion: ***Vintage Barossa Shiraz***

Steak of the Day 58
Chef's selected cut of beef, duck fat chat potatoes, broccolini & red wine jus (gf, df*)
Chef's pairing suggestion: ***Clonakilla Hilltops Shiraz***

gf gluten-free · gf* gluten-free option · v vegetarian · v* vegetarian option · vg vegan · vg* vegan option · df dairy-free · df* dairy-free option · AU Australian seafood · I imported seafood

Our kitchen handles nuts. Please let our staff know about any allergies. A 15% surcharge applies on public holidays.

Mains (continued)

Caulilini 32
Grilled caulilini, wood-fired roasted beetroot purée, roasted pine nuts & extra virgin olive oil (vg)
Chef's pairing suggestion: ***Lark Hill Riesling***

Vegetarian Gnocchi 32
Smoked capsicum, asparagus, rocket, tomato base & Grana Padano (v, vg*)
Chef's pairing suggestion: ***Pankhurst Tempranillo***

Slow-Cooked Lamb Gnocchi 34
10-hour slow-cooked lamb shoulder ragu, capsicum, basil, tomato base & Grana Padano
Chef's pairing suggestion: ***Tatachilla Cabernet Shiraz***

Sides

Chips 13.5
Served with aioli (df, vg*)

Broccolini 13.5
With crispy bacon & Grana Padano (gf, v*, vg*, df*)

Duck Fat Chats 14.5
With fresh herbs (gf, df)

Pumpkin & Feta Salad 15.5
Roasted pumpkin, rocket, feta & aged balsamic dressing (v, gf, df*)

gf gluten-free · gf* gluten-free option · v vegetarian · v* vegetarian option · vg vegan · vg* vegan option · df dairy-free · df* dairy-free option

Our kitchen handles nuts. Please let our staff know about any allergies. A 15% surcharge applies on public holidays.

Desserts

Lemon Curd Tart 16

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

Chef's pairing suggestion: ***Capital The Treasury Late Picked Viognier***

Mango Panna Cotta 16

Vanilla bean Panna Cotta, mango purée, lemon meringue, caramel hazelnut (gf)

Chef's pairing suggestion: ***Capital The Treasury Late Picked Viognier***

Sticky Date Pudding 16

Served with butterscotch sauce & vanilla bean ice cream

Chef's pairing suggestion: ***Penfolds Grandfather Port***

Chocolate Crème Brûlée 16

Chocolate crème brûlée served with berry sorbet (gf)

Chef's pairing suggestion: ***Cofield Muscat***

Affogato 14.5 / 20

Vanilla ice cream served with espresso (gf). 14.5 on its own, or 20 with your choice of liqueur: Frangelico, Baileys, Kahlúa or Cointreau

Kids' Menu Under 12s · 15.5 per child

Fish & Chips

House-Baked Macaroni

Cheeseburger with Chips

Chicken Nuggets with Chips

Kids' Dessert 9.5 per child

Vanilla ice cream with chocolate, caramel or strawberry topping

Wood-Fired Pizza

Mushroom 25
Mushroom, marinated olives, mozzarella, aged balsamic, extra virgin olive oil base (v, gf*)

Potato & Rosemary 25
Tasmanian poached potatoes, fresh rosemary, mozzarella, extra virgin olive oil base (v, gf*)

Prosciutto & Rocket 27
Italian prosciutto, aged balsamic, fresh rocket, mozzarella, tomato base (gf*)

Peri-Peri Chicken 26
Mildly spiced chicken breast, fresh thyme, sun-dried tomato, peri-peri mayonnaise, mozzarella, tomato base (gf*)

Margherita 25
Bocconcini, fresh basil, mozzarella, tomato, extra virgin olive oil, tomato base (gf*)

Pepperoni 25
Australian cured pepperoni, buffalo mozzarella, tomato base (gf*)

Lamb 26
Lamb ragu, roasted capsicum, feta, mozzarella, tomato base (gf*)

Hawaiian 25
Ham, pineapple, mozzarella, tomato base (gf*)

Meat Lovers 28
Bacon, ham, pepperoni, onion, mozzarella, BBQ base (gf*)

Gluten-free bases available +5

gf gluten-free · gf* gluten-free option · v vegetarian · v* vegetarian option · vg vegan · vg* vegan option · df dairy-free · df* dairy-free option

Our kitchen handles nuts. Please let our staff know about any allergies. A 15% surcharge applies on public holidays.