

Tasting Menu



Scallops

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

*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 · 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.

Friday & Saturday Nights

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***

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Entrees



2 courses \$59 · 3 courses \$69

Calamari

Asian-spiced calamari with orange & seasonal leaf salad, served with aioli (df, l)

*Chef's pairing suggestion: **Lark Hill Riesling***

Scallops *add an extra scallop +5*

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

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

Soft Shell Crab

Battered soft shell crab, Thai yellow curry, chilli angel hair, kaffir lime oil (df, l)

*Chef's pairing suggestion: **Credaro Five Tales Chardonnay***

Thai Beef

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

*Chef's pairing suggestion: **Murrumbateman Sangiovese***

Burrata

Burrata with cherry tomatoes, chimichurri & wood-fired lavosh (v, gf*)

*Chef's pairing suggestion: **Eden Road Pinot Noir***

Oyster Mushrooms

Battered oyster mushrooms, grilled halloumi, chilli tahini dressing & popped wild rice (v, vg*)

*Chef's pairing suggestion: **Nick O'Leary Riesling***

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Friday & Saturday Nights

Mains



2 courses \$59 · 3 courses \$69

Barramundi

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

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

*Chef's pairing suggestion: **Lark Hill Riesling***

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***

Smoked Duck Breast

Tea-smoked, Sichuan-spiced duck breast, lemongrass rice, lychee & basil red curry (gf, df)

*Chef's pairing suggestion: **Eden Road Pinot Noir***

Lamb Rack

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 *additional \$15*

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

*Chef's pairing suggestion: **Clonakilla Hilltops Shiraz***

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Friday & Saturday Nights

Mains (continued)



2 courses \$59 · 3 courses \$69

Caulilini

Grilled caulilini, wood-fired roasted beetroot purée, roasted pine nuts & extra virgin olive oil (vg)

*Chef's pairing suggestion: **Lark Hill Riesling***

Vegetarian Gnocchi

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

*Chef's pairing suggestion: **Pankhurst Tempranillo***

Slow-Cooked Lamb Gnocchi

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*)

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Friday & Saturday Nights

Desserts



2 courses \$59 · 3 courses \$69

Lemon Curd Tart

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

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

Mango Panna Cotta

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

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

Sticky Date Pudding

Served with butterscotch sauce & vanilla bean ice cream

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

Chocolate Crème Brûlée

Chocolate crème brûlée served with berry sorbet (gf)

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

Affogato

Vanilla ice cream served with espresso (gf). Add your choice of liqueur for an extra \$5.50:

Frangelico, Baileys, Kahlúa or Cointreau

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Kids' Menu

Under 12s · \$25 per child



Fish & Chips

House-Baked Macaroni

Cheeseburger with Chips

Chicken Nuggets with Chips

Kids' Dessert (included)

Vanilla ice cream with chocolate, caramel or strawberry topping