



START

Warm Mt. Zero Olives, dukkha, bread	6.5
House-made dips, grilled flatbread	6.5
Duck Spring Rolls, Milawa Duck, Hoi sin	14.5
Pork Ribs, slaw, lime	14
Pork Scratchings, spicy salt	10

ENTREE

Cured Swordfish, Bloody Mary jelly, avocado mousse, finger lime dressing	17.5
Gazpacho, yoghurt gnochetti, heirloom tomato, cucumber, olive	17.5
Crispy Pork Belly, prawns, corn, kimchi, sweet 'n sour sauce	19
Escargot, Hunter Valley, sauce piquante, garlic toast, anchovy	19
Fritti, S&P squid, aromatic herbs, smoked ricotta cream	21

MAIN

Risotto, pumpkin textures, toasted seeds, Shaw River mozzarella	28.5
Duck breast, sous-vide, "sauerkraut", black lentil salsa, leg croquette, cherry jus	37.5
Tallangatta lamb rump (medium), parmesan, smoked aubergine, sweetbreads, cauliflower	37.9
Market Fish, butter-poached, pea cream, mint gel, sauce vierge	36.5
Eye Fillet 250g, thrice-cooked potato, watercress salad, veal jus, radish	39.5

SIDE

Steamed Seasonal Vegetables, lemon oil	7.5
Green Salad, apple, walnuts, house dressing	6.5
Fries, truffle salt, aioli	7.5
Crushed duck-fat potatoes, gremolata	7

CHILDREN (under 12) 12

Crispy Chicken, vegetables, fries
Minute steak, fries, salad
Fish, salad & chips

DESSERT 14.5

Salted caramel mille feuille, mango, gold leaf, crystallised chilli
Black forest, whipped ganache, mulled cherries, brownie, cherry gel
White chocolate cannelloni, strawberry tuile, pistachio sponge, brittle