



KITCHEN & BAR

SHARE

Wood fired bread sea salt, extra virgin olive oil (V)	11
Alto olives (V,G)	12
Sydney rock oysters champagne mignonette (G)	6 ea/32 half dozen
Ocean trout crudo compressed cucumber, grapefruit, creme fraiche (G)	18
Grilled octopus romesco sauce, pineuts, lemon (G)	19
Mushrooms butter, garlic, chardonnay (V,G)	10
Calabrian white anchovies (G)	16
Prosciutto san daniele 18month (G)	22
Stracciatella dill, cucumber, chardonnay vinaigrette (V,G)	16
Burrata (V,G)	16
Heirloom tomatoes vincotto (V,G)	16
Charcoal roasted split king prawns (2) burnt butter, chilli (G)	26

MAINS

Gnocchi mixed mushroom truffle, roasted hazelnut (V)	29
Mafalda wagyu ragu, buffalo mozzarella, basil	32
Orecchiette prawn, chilli, sugo, pangrattato	32
Market fish cherry tomato, capers, lemon (G)	34
Crispy skinned chicken breast chimichurri (G)	34
Jack's creek 300g scotch MB3+ red wine jus (G)	42
Roasted duck breast chicory, jus (G)	36

SIDES

Apple & walnut salad parmesan, white balsamic (V,G)	15
Roasted pear & rocket salad EVO, balsamic, parmesan (V,G)	15
Shoestring fries rosemary sea salt, aioli (V,G)	12
Smashed chat potatoes roasted garlic & herbs (V,G)	13
Green beans eschalot (V,G)	10

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst reasonable efforts are taken to accomodate guest dietary needs, we cannot guarantee that our food will be allergen free.

All credit card payments incur a surcharge. 10% surcharge on Sundays & 15% surcharge on public holidays.