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Our food is produce driven, honest fare that has a sense of generosity in portion size, It's cliché but "farm to table" and "paddock to plate" are all very within the boundaries as far as food style. Home cooked, shared plates, food that you can eat every night of the week.

The rotisserie is the heart. Here we soak our free range poultry in herb and spice brine for 12 hours, salting our fish in coriander and fennel, massaging the poultry with our in house rubs and basting pineapples in palm sugar and vanilla for dessert.

*Our menu contain allergens and is prepared in a kitchen that handles nuts, shell fish, gluten and eggs. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.*

*1.8% Surcharge on all Credit Card Transactions.  
(v) - Vegetarian  
(gf) - Gluten Free  
(ve) - Vegan  
(df) - Dairy Free*



## TO BEGIN

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**Sea-Salt and Rosemary Focaccia** (v) (df)  
with Alto Robust Olive Oil  
**6**

**Marinated Olives** (v) (gf) (df)  
in Salt Bush & Rosemary  
**8**

**Spring Pea and Ricotta Dip** (v) (gf)  
with Flowers, Herbs & Cassava Crackers  
**16**

**Sydney Rock Oysters** (gf) (df)  
with Sorrel Oil, Pickled Apple  
each **4.50**

**Charred Asparagus** (v) (ve) (gf) (df)  
with Cashew Nut Butter & Kalamata Olives  
**22**

**Burrata with Flat Beans** (v) (gf)  
with Apple, Fennel & Snow Pea Tendril  
**20**

**Scallop Ceviche** (gf) (df)  
with Pickled Fennel, White Balsamic &  
Riesling Dressing & Pork Crackle  
**26**

**Soy Marinated Tuna** (df)  
with Grilled & Fresh Cucumber,  
Oyster Emulsion, Mustard Greens & Chilli Oil  
**26**

**Steak Tartare** (df)  
6 Week Dry Aged Rump Cap, Hand Sliced with Cured Egg  
Yolk, Mustard, Watercress, Toasts & Crispy Beef Tendon  
**26**

## TO FEAST

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**Porcini & Pearl Barley Risotto** (v) (gf)  
(\*ve on request)  
with Pickled Mushroom, Walnut Oil and Parmesan  
**28**

**Pan Fried Wild River Barramundi** (gf)  
220g with Salt Baked Beetroot, Blue Lentils, Parsley  
& Salad  
**38**

**Jack's Creek Wagyu Rump Cap** (gf)  
250g MBS 5+ with Pickled Heirloom Carrot, Grilled  
Leek, Pea Puree & Red Wine Jus  
**42**

**Braised Lamb Shoulder** (gf) (df)  
(1.5kg serves 2-4) in Wine, Onions, Peppers, Garlic,  
with Smoked Pumpkin Puree & Blanched Kale  
Leaves  
**70**

**6 Week Dry Aged Jack's Creek 1.2Kg  
Rib Eye** (1.2kg serves 2-4) (gf)  
with Café De Paris Butter, Red Wine Jus  
**120**

**Market Whole Fish** (gf)  
with Sorrel Salad & Sauce Vierge  
**Market Price**

**Rotisserie Chicken** (gf) (df)  
in Oregano & Smoked Paprika  
Half Bird **25**  
Whole Bird **46**

## TO END

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**Orange Sorbet** (v) (ve) (gf) (df)  
with Candied Orange & Choc Mint  
**15**

**Valrhona Chocolate and Salted Caramel Tart**  
with Coffee Gelato  
**18**

**Rotisserie QLD Pineapple**  
with Tres Leches Cake, Rum & Passionfruit  
**18**

## SIDES

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**Gem Wedge Salad** (v) (gf)  
with Buttermilk, Radish, Kholrabi, Parsley,  
Grains & Seeds  
**14**

**Heirloom Tomatoes** (v) (gf)  
with Whipped Fetta, Cucumbers,  
Black Olives & Basil  
**16**

**Crispy Polenta & Sweet Corn Bites**  
(v)  
with Shaved Grana Padano  
**10**

**Truffle Mash Potato** (v) (gf)  
with Fresh Chives, Parmesan  
**14**

**Chargrilled Flat Bean** (v)  
(\*gf on request)  
with Sauce Vierge, Pistachio Crumb &  
Shaved Manchego  
**10**

**Shoestring Fries** (gf)  
with Roast Garlic Aioli  
**10**

### “More Tea, Vicar” (v)

Earl Grey Lemon Sponge, Blackberry Marshmallow, Elder  
Flower Jelly, Pine Nut Praline, Blackberry Gel & Torched  
Italian Meringue  
**18**

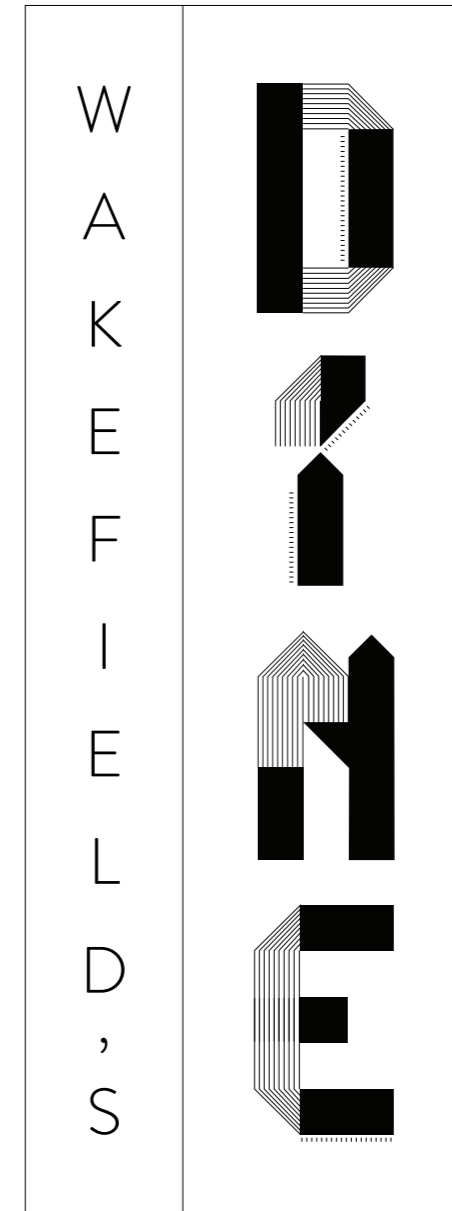
### Mrs Goldsmith's Cheese Plate

Triple Cream Brie, Gorgonzola Picante, Manchego,  
Fig Jam & Toasts  
**28**

### Affogato

Campos Coffee, Vanilla Ice Cream, Frangelico  
& Biscuit  
**18**

LUNCH / DINNER  
WEDNESDAY - SUNDAY



Summer Menu