

Heritage

Lunch & Dinner

Lighter

Focaccia, Rosemary, black garlic, pink salt (nf)	12
Nori crumbed tuna, squid ink crisps, yuzu, wakame, wasabi (gf,df)	26
BBQ split prawn, smoked miso butter (gf)	28
Whiskey Cured duck breast carpaccio, romesco, fennel, cauliflower	26
Baby gem, bacon, pecorino, brioche, dill buttermilk dressing	23
Fennel citrus salad with pistachio (v)	24

Something more

Slow cooked cornfed chicken breast, pepperonata, prosciutto, goats' cheese, fondant potato, pencil leek, red elk (gf,nf)	38
Market fish, peas, sugar snaps, smoked pork hock (gf,nf)	46
Crisp skin pork belly, pomme puree, textures of apple, cider jus,	45
500gm T bone MB4+ score from the Riverina, asparagus, white anchovy, marrow butter (gf,nf)	96
Wagyu hanger steak, duck fat Kipfler, mixed herb salad (gf,df,nf)	52
Charred cauliflower steak, puree, walnut, caper salsa (v)	35

On the side

Creamy mash, chives (vg)	12
Grilled broccolini, almonds, lemon (v)	12
Baby gem, tomato, sweet onion (v)	10
Cauliflower cheese, paprika (vg)	12
House cut chips, rosemary salt (vg)	10

Something sweet

Vanilla bean Brûlée tart, poached rhubarb (vg)	15
Selection of Australian & International cheeses, lavosh, fig jam, spiced nuts Pyengana cheddar Saint Agur Blue Goats cheese Secret de Scey	38
Valrhona chocolate crema, cherry sorbet, chocolate soil, morello cherry compote (vg,nf)	15

GF Gluten Free | V Vegan | VG Vegetarian | DF Dairy Free | NF Nut free

2% surcharge applies for all credit card payments and international credit/debit card payments. 15% surcharge applies on NSW public holidays.