ENTREE

HALF DOZEN SYDNEY ROCK OYSTERS
Natural $34
Soy & Ginger Dressing $35
(GF, DF)

SMOKED BEETROOT TOSTADA $24
Cashew Creme, Plum Vinegar (VE, GF, DF)

SMOKED SCAMORZA $23
Barbequed Grapes, Vincotto, Sourdough

CURED SALMON $31
Avocado, Coconut, Lime, Jalapeno (GF, DF)

CRISPY FRIED SQUID $29
Yellow Chilli Mayo (GF)

PORK BELLY TACOS $27
Corn Tortilla, Salsa Macha, Pickled Cabbage, Sour Cream (GF, N, SE)

LAMB RIBLETS $28
Hot Honey, Fried Shallots (GF, DF)

MBS9 WAGYU BEEF RUMP TARTARE $26
Smoked Egg Yolk, Potato Crisps (GF, DF)

MAIN

RISOTTO PRIMAVERA $34
Peas, Asparagus, Zucchini, Mint, Buffalo Feta (V, GF, VeO)

SPAGHETTI AL POLPO $38
Confit Octopus, Pipis, Chorizo, Cherry tomato, Chilli, Parsley (DF)

RIGATONI RAGU $36
12-hour slow cooked Wagyu Beef Shin, Sugo & Red Wine, Pecorino, Garlic Pangratatta

WAGYU BURGER $42
200g Wagyu Beef Pattie, Brioche Bun, Bacon Jam, Sharp Cheese, Pickled Jalapeno, Butter Lettuce, Tomato, House Burger Sauce (GFO)

"LITTLE HILL FARM" MOJO CHICKEN BREAST $40
Sautéed Broccolini, Salsa Macha, Sesame Cracker (GF, DF, N)

BLACKENED SALMON $45
Aji Amarillo, Papaya Salad, Roasted Peanuts (N, GF)

SOUS VIDE LAMB RUMP $45
Chimichurri, Spiced Kipfler Potato's, Pickled Spring Onion (GF, DF)

GRILL

300GM WAGYU MBS9+, GRAIN FED, BEEF RUMP $58

200GM,"1824" MBS3+, GRAIN FED, TENDERLOIN $68

300GM "1824" MBS3+, GRAIN FED, CUBE ROLL $75

All steaks include a salad garnish and a selection of one of the following sauces

RED WINE & ROSEMARY JUS
(GF, DF)

CHIMICHURRI
(GF, DF)

BLUE CHEESE BUTTER
(GF, DF)

TRIO OF MUSTARD
Hot English, Dijon, Seeded (GF, DF)

SIDES

SAUTÉED GREENS, MINT, FETTA $10

GRILLED BROCCOLI, HOT HONEY, ALMONDS $10
(GF, DF, N)

PARIS MASH TOPPED WITH CRISPY ONION $12
(GF)

SPICED KIPFLER POTATOS $12
(GF, DF)

TRUFFLE PARMESAN FRIES $10
(GF)

BABY GEM SALAD $10
Buttermilk Dressing, Croutons, Prosciutto, Grana Padano

FARMERS TABLE MIXED LEAF SALAD $10
Tomato, Cucumber, Radish, Buffalo Fetta, Tangerine Vinaigrette (GF)

DESSERT

WARM BLONDIE $19
Almond Ice Cream, Almond Dulce de leche, Caramelized Banana (GF, DF, VE, N)

BURNT BASQUE CHEESECAKE $20
Whipped Mascarpone, Citrus (GF)

CHILLI CHOCOLATE PANNA COTTA $19
Chipotle Marshmallow, Strawberry Caramel (GF)

COCONUT TRES LECHES $20
White chocolate, Mango Gelato, Passionfruit Sauce

Please note that menu items may change depending on availability and the discretion of our culinary team. Kindly consider this menu as a reference.
DF - Dairy Free | GF - Gluten Free | V - Vegetarian VE - Vegan | N - Includes Nuts | SE - Includes Sesame | DFO - Dairy Free Option
GF - Gluten Free Option | VO - Vegetarian Option | VeO - Vegan Option
A surcharge of 15% applies on NSW Public Holidays.