

◆ SNACKS & STARTERS ◆

Thick cut fries with truffle aioli, tomato or BBQ sauce	8.5
Warm olives with grilled sourdough	10
Korean chicken wings with sesame and spring onions and gochujang mayonnaise, sesame and puffed rice	19
Bresaola crostini fig jam and goats cheese vino cotto	19
Chilli salt squid with green tomatillo salsa verde and aioli	22
Slow cooked beef short rib sliders with crunchy slaw, served with fries	26
Cubano toasted roll, roasted pork belly, ham, sour pickles, Swiss cheese, mustard and garlic butter, served with fries	26
Angus beef burger with smoked cheddar, pickles, onions tomatoes and lettuce on a brioche bun, served with fries	26
Charcuterie board, pickles and grilled sourdough	36

SMALL PLATES

Fresh house baked sourdough with olive oil vino cotto and dukkah (serves two)	15
Naan bread with chana dhal and cucumber raita (serves two)	15
Mushroom arancini, smokey romesco, pecorino and herb emulsion	22
Spanner crab, shimeji mushroom and leek omelette with miso butter	28
Warm salt baked beets with whipped goats cheese, pomegranate and red wine gastrique	22
Pork belly with gochujang mayonnaise, apple and fennel slaw	28
Warm tuna tataki with ponzu, pickled vegetables avocado cream and black garlic	28
Togarashi Tempura prawns nuoc cham and aioli	28

***Please let the wait staff know if you have any food allergies or dietary requirements.**

LARGE PLATES

Chefs tasting plate chef's daily selection of four dishes from our menu 46

Pan fried potato and semolina gnocchi with roast tomato sugo, Binnorie feta, pecorino and local greens 30

Prawn spaghetini with chilli, garlic, lemon and parsley pangrattato 36

Lightly smoked pasture raised chicken with pumpkin puree, charred asparagus, baby beetroot and gribiche 36

Locally sourced fish of the day; Please ask your wait staff for today's catch and accompaniments 38

Slow cooked lamb shank with parsnip puree, chimichurri, warm garden pea and whipped feta salad 38

Twelve hour smokey beef short rib with carrot puree, sauerkraut and mustard 40

250g Riverina Angus rump with crispy potato pave, dutch carrots and spouting broccoli 42

***Please let the wait staff know if you have any food allergies or dietary requirements.**

SIDE PLATES

Thick cut fries with truffle aioli, tomato or BBQ sauce 8.5

Chef's garden salad 9.5

Broccolini with flaked almonds and Binnorie feta 15

Miso buttered carrots with spiced pepita and sunflower seeds 15

Tomato sauce, BBQ sauce, truffle aioli or house made Jus 1

SWEET PLATES

Black forest, cherry gel, chocolate cremeux, kirsch cream, brownie crumb and chocolate chards 17

Eton Mess smashed meringue, pistachio praline, rhubarb compote, citrus curd and raspberry sorbet 17

Sticky fig pudding whisky caramel, malt crunch, and vanilla gelato 17

Chocolate brownie with berry compote and vanilla gelato 17

Local and imported cheese spiced rhubarb relish quince gel candied nuts fig and dates and lavosh crisps 34