

SNACKS AND SMALL PLATES

- IGGY'S BREAD** hojiblanca olive oil 3
OLIVES marinated with chilli, garlic, citrus 8
OYSTERS natural 4 apple cider mignonette 4.5
FISH CRACKLING crème fraîche, salmon roe, smoked oyster 14
LOCAL FIGS house smoked ricotta, Pedro Ximénez, dandelions 19
SHAVED SERRANO HAM whipped feta, red love apple, bitter leaves 21
HIRAMASA KINGFISH pomelo, pickled kohlrabi 24
SEARED SCALLOPS house bacon, fennel, apple butter 24

MAIN

- ROASTED CAULIFLOWER** smoked almond, black garlic 26
MARKET FISH clams, beans, native greens 32
CRUMBED LAMB CUTLETS crushed new potatoes, spring onions 33
WAGYU CORNED BEEF white sauce, wild mushrooms 34
WHOLE LAMB SHOULDER (FOR 2) slow cooked for 12 hours,
roasted carrots, mint yoghurt 75

GRILL

all steaks served with house smoked herb and garlic butter

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| 250g BAVETTE (FLANK) STEAK 29
Rangers Valley Black Angus
MS 3+ (270+ days grain fed) | 300g SCOTCH STEAK 45
Silver Fern Farm NZ
100% pasture fed Black Angus |
| 250g RUMP STEAK 27
Rangers Valley Black Angus
MS 3+ (270+ days grain fed) | WHOLE CHICKEN SPATCHCOCK 32
chimichurri |

SIDES

- LEAF SALAD** house dressing, radish 9
NEW POTATOES twice cooked, mint salsa verde 10
STEAMED SEASONAL GREENS yuzu dressing 10
FRIES truffle, parmesan 10
EXTRA SAUCE red wine jus | chimichurri 4

DESSERT

- GINGER BREAD** quince, milk sorbet 14
DARK CHOCOLATE corella pear, olive oil chiffon 14
LEMON VERBENA PARFAIT kumquat, Port Macquarie honeycomb 14
CHEESE BOARD triple cream, semi hard, washed rind,
blue, goats, served with pairing accompaniments 29