

## SNACKS AND SMALL PLATES

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- 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  
PUMPKIN RAVIOLI ricotta, jamon broth 19  
CHARRED LEEK goats curd, grains 19  
SHAVED SERRANO HAM whipped feta, apple, bitter leaves 21  
CHARRED W.A. OCTOPUS fregola, green olive, baby gem 24

## MAIN

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- ROASTED CAULIFLOWER smoked almond, black garlic 26  
HIRAMASA KINGFISH broth, mussels, clams, citrus 34  
CRUMBED LAMB CUTLETS crushed new potatoes, spring onions 33  
BEEF CHEEK BOURGUIGNON smoked mash 34  
SWEET POTATO GNOCCHI cavolo nero, ham hock 28  
CHICKEN BREAST chicken bread, parfait, salt baked celeriac 32  
PORK NECK FILLET (FOR 2) broccolini, crackling apple butter 75

## GRILL

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*all grill items served with parsley, eschallot and caper salad*

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| 250g BAVETTE (FLANK) STEAK 36<br>Rangers Valley Black Angus<br>MS 3+ (270+ days grain fed) | 300g SCOTCH STEAK 45<br>Silver Fern Farm NZ<br>100% pasture fed Black Angus |
| 250g RUMP STEAK 29<br>Rangers Valley Black Angus<br>MS 3+ (270+ days grain fed)            | GRILLED MARKET FISH<br>market price   |

### EXTRA SAUCES 4

jus gras | peppercorn | almond beurre noisette | blue cheese | olive persillade

## SIDES

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- BRUSSELS SPROUTS ham crumb 11  
ROAST PUMPKIN dukkah, horseradish crème 11  
LEAF SALAD house dressing, radish 9  
NEW POTATOES twice cooked, mint salsa verde 11  
FRIES truffle, parmesan 10

## DESSERT

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- 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