
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
JERUSALEM ARTICHOKE PASTA house ricotta, mushroom 22
HOT SMOKED SALMON charred cucumber, horseradish, crème fraîche 24
SUCKLING PIG TERRINE piccalilli, sour dough 21
CHARRED W.A. OCTOPUS fregola, green olive, baby gem 24

MAIN

- 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

all grill items served with parsley, eschallot and caper salad

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| 250g BAVETTE (FLANK) STEAK 36
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 29
Rangers Valley Black Angus
MS 3+ (270+ days grain fed) | GRILLED SWORDFISH 34 |

EXTRA SAUCES 4

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

SIDES

- 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

- GINGER BREAD quince, milk sorbet 14
CHOCOLATE FONDANT smoked macadamia ice cream 14
LEMON VERBENA PARFAIT kumquat, Port Macquarie honeycomb 14
CHEESE BOARD triple cream, semi hard, blue, goats,
served with pairing accompaniments 29