

H

HOWARDS

LIGHT

daily feral sour dough bread with house smoked butter	4
mini pork and veal sausage roll, champagne poached rhubarb and aioli	5 ea
house made cheese, bread and real chutney	9
seaweed crisp, soy bean and cucumber	9

SMALL PLATES

“line caught” cobia, house water cracker, black garlic emulsion and beetroot	12
whipped chicken liver mousse, rye, almonds and P.X. sherry	13
charred broccoli, sheep milk yoghurt and dates	13
smoked pumpkin wedge, whipped garlic mousse, mint and seeds	14
hawkesbury calamari, broad beans, fresh dill and tamarind	16

LARGE PLATES

house smoked tasmanian trout, nasturtium, aioli and charred lemon	130g 17
	250g 30
smoked, port cured beef cheek, crushed pea, and fresh horseradish	28
poached and seared gold band snapper fillet, chorizo, tomato and olive	32

howards whey braised lamb shoulder

a unique combination of aromata's, house made whey and lengthy steeping process	500g 35
ensures the oyster cut shoulder of lamb sourced from june lamb in the riverina region of N.S.W. the shoulder is available in 500g or 1kg portions.	1kg 60

the steak experience [to share]	75
600g striploin (cooked medium rare) bone marrow, house butter, seasonal pickles, selection of traditional condiments	

WINGMEN

mash and gravy our way	6
mrs. moore's potatoes, fennel and yoghurt, crisp pickled onions and seaweed “caviar”	6
fresh and roasted brussel sprouts, pork fat, parsley and lemon	8
charred iceberg lettuce, fermented chilli, egg yolk and anchovy oil	7

FOOD