
snacks

JAMES' OWN SOURDOUGH smoked butter 3
OYSTERS our way 3.50 each
GARLIC SOURDOUGH garlic butter, parsley 5
SAUSAGE ROLL pork and veal, pickled rhubarb, mustard cream 6
OLIVES charred orange, pickled garlic, fennel seed 8
CHICKEN WINGS whipped garlic, pickles, chilli 12

small plates & entree

SOFT MOZZARRELA zucchini, mint, olive oil 14
MUSHROOMS brioche, whipped garlic & sherry mouse, nettle 14
KING PRAWNS torched, prosciutto, grapes, oregano 15
CAESAR SALAD tossed our way at your table 16
PORK cured, smoked beetroot, horseradish, almond 16
SEAFOOD CHOWDER mussels, snapper, king prawns, truffled corn velute 19
QUAIL grilled, smoked lentils, garlic & lime pickle 19

mains

SMOKED PUMPKIN WEDGE whipped garlic mousse mint and seeds 18
CAULIFLOWER twice cooked, vadouvan spice, yogurt, almond, pickled radish 18
PORK & BRANDY SAUSAGE fermented pumpkin, creamed white beans 22
SNAPPER poached, chorizo, tomato, olive 28
DUCK BREAST pan fried, broccoli, walnuts, carrot & sauterne puree 34
500 GRAM WHEY BRAISED LAMB 35
250 GRAM SIRLOIN cabbage, Irish butter 34

table share (serves 2-4)

served with house condiments and pickles

500 GRAM SIRLOIN 70
1 KG WHEY BRAISED LAMB SHOULDER 75

sides

MASH & GRAVY our way with chicken fat 7
BABY COS soy beans, shallot, sesame emulsion 7
KIPFLER POTATOES garlic, raw button mushrooms 8
RAPINI grilled, seaweed, orange chilli 7

set menus (minimum 4 people)

HOWARD'S BANQUET \$60 per head

CHRIS'S GARLIC SOURDOUGH garlic butter, parsley
SAUSAGE ROLL pork and veal, pickled rhubarb, mustard cream
SOFT MOZZERRELA zucchini, mint, olive oil
KING PRAWNS torched, prosciutto, grapes, oregano
MUSHROOMS brioche, whipped garlic, sherry mouse, nettle

WHEY BRAISED LAMB OR
SNAPPER poached, chorizo, tomato, olive

MASH & GRAVY our way with chicken fat
BABY COS soy beans, cured egg yolk, shallot

MOTHER IN LAW orange cake, pine nut, aniseed

VEGETARIAN BANQUET \$50 per head

CHRIS'S GARLIC SOURDOUGH garlic butter, parsley
OLIVES charred orange, pickled garlic, fennel seed
MUSHROOMS brioche, whipped garlic, sherry mouse, nettle
SOFT MOZZERRELA zucchini, mint, olive oil
SMOKED PUMPKIN WEDGE whipped garlic mousse mint and seeds
CAULIFLOWER twice cooked, vadouvan spice, yogurt, almond, pickled radish
BABY COS soy beans, cured egg yolk, shallot

MOTHER IN LAW orange cake, pine nut, aniseed

BOTTOMLESS CHAMPAGNE LUNCH \$30 per person

Saturday to Sunday lunch only

A luxurious 2 hour experience befitting this space
with Piper Heidsieck

Only available as part of dining experience (not including Sunday Roast)

SUNDAY ROAST - ALL DAY SUNDAY \$20 per person

Sunday only

Roast meat on rotation, served with Daily house baked sourdough, Hassle back potatoes,
Yorkshire pudding, Brussel sprouts, smoked pumpkin and gravy

dessert

ROCKY ROAD	smoked almonds, marshmallow, cherry, chocolate	5
STRAWBERRIES	bruleed, lavender sorbet, oat crumb, rosemary	13
MOTHER IN LAW	orange cake, pine nut, aniseed	14
LAMINGTON	a controversial take on a classic	14

DESSERT WINE 75ml glass	REGION	
2010 ralph fowler 375ml	sa	9 / 35
2016 pressing matters R139 375ml	orange	11 / 45
2009 craigmoor botrytis 500ml	mudgee	8 / 50

FORTIFIEDS 75ml glass		
craigmoor rummy port n/v	mudgee	7
woods tock muscat n/v	mclaren vale	9
seven hills old tawny port	clare valley	10
penfolds grandfather port	sa	12

coffee by lore coffee from 4

teas by t2 pot 6
melbourne breakfast, French earl grey, peppermint,
chai, crème brulee, lemongrass, ginger