

# DINNER

5:30 – CLOSE

## STARTERS

|  |                 |
|--|-----------------|
| <b>Bread</b> (vg, df)  | <b>\$3.60</b>   |
| Sourdough with extra virgin olive oil  |                 |
| <b>House Marinated Mixed Olives</b> (vg, gf, df)   | <b>\$6.80</b>   |
| <b>Sydney Rock Oysters</b> (gf, df)  | <b>\$4 each</b> |
| With mignonette dressing   |                 |
| <b>Charcuterie</b> (df)  | <b>\$28</b>     |
| Prosciutto Di Parma 24month, Pino's Wagyu bresaola, salumi, house pickled vegetables, lavosh |                 |

## ENTREE

|   |             |
|---|-------------|
| <b>Seared Canadian Scallops</b> (gf)                            | <b>\$21</b> |
| Cauliflower, saffron emulsion, pickled onion, black puffed rice |             |
| <b>12hrs Braised Pork Belly</b> (gf)                            | <b>\$22</b> |
| Master stock, apple, garlic chives, chorizo vinaigrette         |             |
| <b>Crisp Zucchini Flowers (3)</b> (v)                           | <b>\$15</b> |
| Ricotta, feta, beetroot, mint, currants, walnuts, yoghurt       |             |
| <b>Hiramasa Kingfish Ceviche</b> (gf)                           | <b>\$22</b> |
| Buttermilk, jalapeno, lime, orange, chilli, coriander           |             |

## MAIN

|  |                     |
|--|---------------------|
| <b>Pan Roasted Tasmanian Salmon</b>  | <b>\$35</b>         |
| Green peas, Pomme Dauphine, goat cheese, horseradish<br>Wine Pairing: <i>Opawa Sauvignon Blanc</i> Exotic perfumes leap from the glass with scintillating aromas of, passionfruit, citrus peel                     |                     |
| <b>Market Fish</b> (df)  | <b>Market price</b> |
| Bok choy, gai lan, ginger-soy sauce, coconut, lime, shiitake mushroom<br>Wine Pairing: <i>Chateau St Jean Chardonnay</i> , Bright aromas of lemon mango and toasted nuts   |                     |
| <b>Wild Mushroom Risotto</b> (v,gf)  | <b>\$27</b>         |
| Porcini mushrooms, black fungi, shiemi mushrooms, truffled Parmesan<br>Wine Pairing: <i>Knappstein Riesling</i> , Aromas of freshly cut green apple blend with fennel and vanilla on a complex but restrained nose |                     |
| <b>Handmade Linguine</b> (df)  | <b>\$27</b>         |
| Green king prawns, basil, tomatoes, parsley, chilli, garlic<br>Wine Pairing: <i>Opawa Sauvignon Blanc</i> Exotic perfumes leap from the glass with scintillating aromas of, passionfruit, citrus peel              |                     |
| <b>Bouillabaisse</b> (df)  | <b>\$28</b>         |
| Shellfish stock, mussels, clams, salmon, prawns, sourdough, aioli<br>Wine Pairing: <i>Cloudy Bay Sauvignon Blanc</i> , Robust burst of citrus notes and soft aromatic peaches.                                     |                     |
| <b>Grilled Chicken Breast</b> (gf)   | <b>\$34</b>         |
| Dutch carrots, capsicum salsa, leeks, harissa, tarragon Jus<br>Wine Pairing: <i>Corte Giara Pinot Grigio</i> , Light crisp, characterised by elegant floral notes  |                     |
| <b>Twice Cooked Milly Hill Lamb Rump</b> (gf,n)  | <b>\$36</b>         |
| Eggplant, globe artichoke, labneh, pistachio dukkah, lamb Jus<br>Wine Pairing: <i>Rio Mendoza, Malbec</i> , Ripe blueberries, plums, strawberry jam, with soft notes of vanilla, chocolate and a hint of smoke.    |                     |

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|--|--------------|
| <b>Riverine Angus Scotch Fillet (230g)</b> (gf)  | <b>\$38</b>  |
| 120 days grain fed, BMS 3+, Riverina NSW<br>Potato galette, red wine Jus<br>Wine Pairing: <i>Vasse Felix Cabernet Sauvignon</i> , A complex savoury nose embedded with dried twigs, mushroom, soy, kelp, cowhide, peanut husk and cacao. |              |
| <b>Tey's Angus Eye Fillet (200g)</b> (gf)  | <b>\$41</b>  |
| Pasture fed, Wagga Wagga NSW<br>Potato galette, red wine jus<br>Wine Pairing: <i>Cloudy Bay, Pinot Noir</i> , Layered with all the intrigue of bright red fruit, heady spice and silky structure   |              |
| <b>Rangers Valley Black Onyx Angus 1kg Rib Eye</b> (gf)  | <b>\$109</b> |
| 400 days grain fed, BMS 3+, glen innes NSW<br>Potato galette, red wine jus<br>Wine Pairing: <i>Smith &amp; Hooper, Merlot</i> , Notes of morello cherry and blue fruits, followed by violets and dark chocolate aromas                   |              |

## SIDES

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|--|---------------|
| <b>Leaf Salad</b> (vg,gf,df)                           | <b>\$8</b>    |
| Grape tomatoes, tarragon vinaigrette                   |               |
| <b>Warm Beetroot Salad</b> (v,gf)                      | <b>\$13</b>   |
| Binnorie feta, kumquat, black garlic, balsamic vinegar |               |
| <b>Shoestring Fries</b> (v,gf)                         | <b>\$8.50</b> |
| Sea salt, aioli  |               |
| <b>Brussel Sprout</b> (gf,df,n)                        | <b>\$12</b>   |
| Speck, almonds, sherry vinegar                         |               |
| <b>Broccolini, Green Beans</b> (gf)                    | <b>\$10</b>   |
| w/ citrus butter                                       |               |

## DESSERTS

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|--|--------------|
| <b>Cardamom and Orange Spiced Donuts</b> (v)   | <b>\$14</b>  |
| w/ milk chocolate ganache  |              |
| <b>Burnt Butter Cheese Cake</b> (v, gf)  | <b>\$14</b>  |
| Seasonal fruits, crumble, salted caramel   |              |
| <b>Warm Chocolate Fondant</b> (v)  | <b>\$14</b>  |
| Blueberries, earl grey ice cream   |              |
| <b>Chef's Selections Petit Four</b>  | <b>\$5pp</b> |
| <b>Affogato</b>  | <b>\$14</b>  |
| Vanilla bean ice cream, biscotti and choice of liqueur:<br>Frangelico, Baileys, Amaretto, Kahlua, Cointreau, Tia Maria, Jameson, Grand Marnier, Drambuie |              |
| <b>A Selection of Imported and Local Cheeses</b> (v)   |              |
| Served with house made lavosh and accompaniments<br><b>Two \$18, Three \$23, Four \$27</b>   |              |