



Presented by Head Chef Harry Ng & Executive Chef Hamish Watt

ENTREE

CHARRED FIELD MUSHROOMS (V) (GF) \$24

Woodside goats curd, garden leaves and roasted macadamia nuts

SEARED SCALLOPS \$28

Kaffir lime, pea puree, mint vinaigrette and toasted pepitas

PAPANDREA BEEF BRESAOLA \$27

Panisse with bresaola, edamame, grilled figs and watercress sauce

MAIN

MARKET FISH \$47

Cured Zucchini, spiced rice {laf and coconut lime sauce

200g JACKS CREEK WAGYU RUMP \$50

Wagyu and Angus cross NSW, 400-Day Grain-Fed MB 8 (GF)

Served with duchess potatoes and green beans

200g EYE FILLET \$55

Bindaree 100-day grain-fed, QLD (GF)

Served with duchess potatoes and green beans

BLACK BEAUTY EGGPLANT \$40

Grilled eggplant with agrodolce, sweet potato fondant and roasted macadamia

SIDES

House fries with a side of tomato sauce (V) \$13

Fireplace garden salad (GF) (DF) \$15

DESSERT

PANNA COTTA (GF) \$24

Spiced pineapple coconut panna cotta with vanilla jelly and ginger sable

CHOCOLATE FUDGE CAKE (GF) (DF) \$24

Raspberry chocolate fudge cake with raspberry sorbet

CHEESE SELECTION \$28

Served with Lavosh, Crackers, fruit, quince paste

Pyengana Traditional Cheddar, Australia, and Woombye Triple Cream Brie

If it's important to you, it is important to us. Please let your server know of any dietary requirements.

All menu items may contain traces of nuts. (V) Vegetarian (GF) Gluten Free (DF) Dairy Free

All prices in AUD and inclusive of GST. 15% Surcharge applies on Public Holidays.