

DINNER

House-made organic sourdough bread, house-made butter 6

E

Stilton & broccolini tart, poached pear compote v

2023 Pinot Gris, Hunter Valley

Gin-cured salmon, baby beetroot, cucumber, tonic gel GF/DF

2023 Sparkling Verdelho, Hunter Valley

Pea & ham soup, crisp ham hock, fresh peas

2022 Barrington Verdelho, Hunter Valley

Crisp octopus, salt cod brandade, sherry glazed chorizo DF

2023 Reserve Gruner Veltliner, Hilltops

Venison & haggis scotch egg, blackberry vinegar DF

2022 Reserve Pinot Noir, Hilltops

M

Locally grown European mushrooms, risotto of exotic grains, pencil leeks v

2022 Reserve Shiraz Pinot Noir, Hunter Valley

Poached ocean trout, smoked potato puree, black pudding, leek, Pernod butter GF

2022 Reserve Chardonnay, Hunter Valley

Oxtail pithivier, bone marrow dumplings, celeriac puree

2022 Merlot, Orange

Marble score 9 Wagyu sirloin, thrice cooked chips, red wine butter GF/DF +15

2022 Reserve Shiraz Viognier, Hilltops

Vadouvan spiced lamb shoulder, Bombay potatoes, mango chutney – for two GF/DF

2022 Shiraz, Hunter Valley

Sides: 15 each GF

Salt & vinegar dry roasted potatoes

Roasted Brussel sprouts, pancetta, flaked almonds

Maple glazed baby carrots, pepitas

D

Rhubarb, custard & crumble GFO

NV Miss Harriet Sparkling Rose

Spice rum & raisin pudding, toffee apple

Pedro Ximenez

Licorice parfait, chocolate mousse, citrus fruits, chocolate crisps GFO

NV Bessie Sparkling Red

King Island ash brie, quince & orange terrine, lavosh GFO 28

2022 Reserve Chardonnay, Hunter Valley

2 Courses - \$85

With wine pairing - \$110

3 Courses - \$110

With wine pairing - \$150

Minimum of two courses

10% surcharge on Sundays & Public Holidays