

DINNER & SUNDAY ALL DAY DINING

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 Pukara Estate 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

3 Courses - \$110

With wine pairing - \$110

With wine pairing - \$150

Minimum of two courses

10% surcharge on Sundays & Public Holidays

This menu is available for dinner Thursday to Saturday, & for all-day dining Sunday.

LUNCH

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

Smaller Plates

Venison & haggis scotch egg, blackberry vinegar **DF** 24
2022 Reserve Pinot Noir, Hilltops

Stilton & broccolini tart, poached pear compote **V** 28
2023 Pinot Gris, Hunter Valley

Gin-cured salmon, baby beetroot, cucumber, tonic gel **GF/DF** 35
2023 Sparkling Verdelho, Hunter Valley

Sea scallops, crisp Japanese eggplant, XO jam **GF/DF** 34
2023 Reserve Gruner Veltliner, Hilltops

Pea & ham soup, crisp ham hock, fresh peas, crackle **GF** 32
2022 Barrington Verdelho, Hunter Valley

Larger Plates

Crisp octopus, salt cod brandade, sherry glazed chorizo **DF** 38
2023 Reserve Gruner Veltliner, Hilltops

Locally grown European mushrooms, risotto of exotic grains, pencil leeks **V** 42
2022 Reserve Pinot Noir, Hilltops

Poached ocean trout, smoked potato puree, black pudding, leek, Pernod butter **GF** 52
2022 Reserve Chardonnay, Hunter Valley

Oxtail pithivier, bone marrow dumplings, celeriac puree 48
2022 Merlot, Orange

Marble score 9 Wagyu sirloin steak, thrice cooked chips, red wine butter **GF/DF** 60
2022 Reserve Shiraz Viognier, Hilltops

Sides GF 15 ea

Salt & vinegar dry roasted potatoes
Roasted brussel sprouts, pancetta, flaked almonds
Maple glazed baby carrots, roasted pepitas

Desserts

Rhubarb, custard & crumble **GFO** 20
NV Miss Harriet Sparkling Rose

Spiced rum & raisin pudding, toffee apple 22
Pedro Ximenez

Licorice parfait, chocolate mousse, citrus fruits, chocolate crisps **GFO** 20
NV Bessie Sparkling Red

King Island ash brie, quince & orange terrine, pumpernickel **GFO** 28
2022 Reserve Chardonnay, Hunter Valley

10% surcharge Sundays & Public Holidays. *This menu is available for lunch Thursday to Saturday.*