

Summer Menu

TO BEGIN

Order one or more to enjoy with Boydell's Sparkling Verdelho, Sparkling Rosé or Sparkling Red

- House made organic sourdough bread, olive oil, raspberry vinegar 3pp
Spiced pumpkin, orange & cashew dip, crispy chickpeas, flat bread 18
GFo/DF/V
Sardines on toast, caramelised saffron onion, pine nuts, currants 18
Soy braised pork terrine, sweet 'n' sour pickled Japanese radish GF/DF 20

SMALLER PLATES

- Beetroot & walnut salad, goats cheese bon bons GFo/V 24
A fresh summery Rosé, or a Verdelho are the perfect pairing
Wild mushroom parfait, pickled mushrooms V 26
Earthy Pinot Noir or a chilled Sparkling Red
Black pudding stuffed chicken wings, sweetcorn & chilli salsa GFo/DF 30
Try the aromatics and delicious fruitiness of a Pinot Gris
Kingfish ceviche, sweet potato, coconut, yuzu gel, finger lime caviar GF/DF 32
A crisp, dry, citrusy Riesling or Sparkling Verdelho will elevate this dish
Sea scallops, oxtail dumpling, hot 'n' sour broth DF 36
Our new release Field Blend White is the perfect drop
Crisp octopus, salt cod brandade, sherry glazed chorizo 34
An icy cold Grüner Veltliner, or Rosé will hit the spot

THE GATHERING

designed for the whole table (min. 2)

Choose a selection of:
one dish from TO BEGIN
+ two dishes from SMALL PLATES
+ one dish from the LARGER PLATES
\$65pp or \$100pp with paired wines



LARGER PLATES

- Blue-eye cod, wilted greens, citrus salad, burnt butter cream GF 40
We highly recommend our Hunter Valley Chardonnay or Fiano
Spanner crab & leek pithivier, prawn bisque 42
This dish is a match made in heaven with our Reserve Chardonnay
Hunter Valley suckling pig - three ways GFo 42
Enjoy with a juicy Merlot, or icy cold Sparkling Red
Five spiced duck breast, fondant potato, mustard greens, blackberry jus GF 44
Pinot Noir is a delicious pairing, or on a hot day enjoy with a Sparkling Red
Shiraz braised Pukara lamb ribs, pea purée, lemon & mint salsa GF/DF 40
Our Reserve Shiraz Pinot Noir offers Shiraz with an elegant Pinot Noir lift
Steak frites - ask wait staff for this week's dish market price
Any of the Shiraz family are at home with a steak

SIDES

- Hand cut chips, chilli salt GF 12
Roasted cauliflower, almonds, yoghurt GF 14
Orange glazed baby carrots, pine nut praline GF/DFo 15
Tamarind roasted pumpkin, sunflower seeds GF/DF 10

TO FINISH

- For an elegant lift to your dessert try Miss Harriet Sparkling Rosé or one of our dessert cocktails*
Lime panna cotta, licorice, dark chocolate mousse, chocolate crisps GFo 18
A very berry summer pudding, crème anglaise 18
Mango crème filled coconut meringue bombe, 18
passionfruit tea, kaffir lime GF/DFo
Finish with a glass of Muscat or Shiraz to pair with your cheese
Bay of Fires cheddar, bacon jam, pickled walnuts, crisp bread GF 20

10% surcharge Sundays & Public Holidays