

Autumn Menu

TO BEGIN

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

20 year cultivated house-made sourdough, EVO, shiraz reduction	3pp
Candied fennel & eggplant baba ganoush, spiced oil, fried curry leaves, flat bread DF/GFo	18
XO Coffs Harbour King prawns, Asian salad, crisp jamon GF/DF	18
Chicken pâté & Fortified Verdelho jelly, crisp bread, pickles GFo	18
Pan-seared scallops, Hunter Valley pork jowl terrine, enoki mushroom, crispy pork crackle, ponzu gel GF/DF	22

SMALLER PLATES

Spiced burrata, snow pea & mint salad, vincotto, tomato gel, sumac GF <i>This creamy burrata is dreamy with a Verdelho or Field Blend White.</i>	28
Lemon verbena crumbed sardines, zesty lemon purée, pickled radish, fried capers DF <i>Irresistible with a crisp dry Riesling or Grüner Veltliner to highlight the citrus characters.</i>	24
Orange cured salmon gravlax, beetroot, Kipfler potato, citrus, quail egg GF <i>Chardy fan? This dish is for you. Prefer something else? Try our Fiano.</i>	32
Wattleseed kangaroo carpaccio, pepperberry emulsion, black garlic, sesame crack GFo	32
<i>The light body of an icy cold glass of Sparkling Red, or chilled Field Blend Red will complement the richness of the Kangaroo.</i>	
Prosciutto wrapped quail breast, crisp quail leg, semolina gnocchi, sage burnt butter <i>Our award winning Reserve Chardonnay will elevate the elegance & flavour in this dish.</i>	34

THE GATHERING

designed for the whole table (min. 2)

Choose a selection of:

one dish from BEGIN

two dishes from SMALLER PLATES

+ one dish from the LARGER PLATES

\$70pp or \$115pp with paired wines (3)



LARGER PLATES

Pan-seared John Dory fillet, shallot & saffron braised onions, black pudding, heirloom tomato, black olive, Kipfler potato DF/GFo <i>Pinot Gris or Field Blend White are mid-weight with a crisp finish, perfect for delicate fish with richer accompaniments.</i>	46
Soft parmesan polenta, roasted mushrooms, fioretto, chestnut praline, cured egg yolk GF <i>Shiraz Pinot Noir is light to mid-weight, earthy and savoury, a perfect pairing with earthy mushrooms and fioretto's delicate sweetness.</i>	42
Truffle stuffed spatchcock breast on eschallot tarte tatin, confit leg, corn risotto, chicken glaze <i>We'd recommend a Chardonnay or crisp Rosé to pair with these delicious mid-weight flavours.</i>	46
Roasted pork belly, smoked potato, blackberry gel, candied apple, cider jus GF/DF <i>For a fun summer wine try our Field Blend Red, for something more aromatic, the Merlot.</i>	42
House steak of the day <i>Pair with our robust Tempranillo or Shiraz Viognier.</i>	market price

SIDES

Potato fondant, rosemary & pistachio praline GF	14
Seasonal greens	15
Chips, gin & vinegar salt GF/DF	12
Cos lettuce, caper mayonnaise, pangrattato, crispy pancetta GFo/DFo	14

TO FINISH

<i>Our rich Fortified Verdelho pairs with chocolate and coffee flavours, and hard cheeses. The delicate sweetness of Miss Harriet Sparkling Rose is ideal with fruits and soft creamy cheeses.</i>	
Tarte au Citron, passionfruit crumb, crème anglaise, meringue, citrus salad	22
Espresso martini cheesecake, biscuit crumb, blood orange syrup, coffee gel GFo	22
Spiced rum chocolate delicie, chocolate dirt, caramelised banana, peanut brittle	22
A selection of local and international cheeses GFo	
1 cheese - 20, 2 cheeses - 30, 3 cheeses - 40	

10% surcharge Sundays & Public Holidays