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## ENTREES

Warm garlic butter sourdough & olive tapenade  
(v) \$12



Grilled garlic chili halloumi, orange olive oil, tarragon & sourdough  
(optional gf) (v) \$12



Tequila lime marinated olives & sourdough  
(optional gf) (v) \$12



Mushroom Truffle arancini with yuzu aioli (5pc)  
(v) \$12

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## SANDWICHES

*(optional gf) \$25 served with paprika potatoes*

Open salami, grape relish & rocket sandwich



Open beef brisket, gherkin & onion marmalade sandwich



Open black ash triple brie, plum jam & pear salad sandwich (v)

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**(V) Vegetarian; (GF) Gluten Free; (DF) Dairy Free**  
15% surcharge apply on Public Holiday



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## MAINS

### Charcuterie Board

Cured meats, nduja paste, in-house pickles, zaatar hummus & focaccia

For 2 \$28

For 4 \$42



Southern NSW Lamb belly, honey comb, charred zucchini, whipped buttermilk, mandarin gel & fennel orange salad

(gf) \$28



Tempura soft shell crab, sriracha aioli, persimmon pomegranate apple salad & grape relish

\$29



Miso coriander gnocchi, saffron emulsion, charred corn, herb oil, baby spinach & grana Padano wafer

(v) \$29



Shimiji, enoki mushroom, onsen tamago quail egg, sweet potato, bonito dashi broth, farro, pickled kumquat & taro chips

(v) (df) \$29

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### SIDES \$12

Smoked paprika potatoes with yuzu mayo (v) (gf)



Blanched broccolini tossed in verjuice & smoked almonds (v) (gf) (df)



Nashi pear, rocket, granda panado salad (v) (gf)

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### DESSERTS

Grapefruit yuzu curd tart, Italian meringue, chamomile tea, yuzu pearls & lemon balm  
\$16



Strawberry & white chocolate bailey pannacotta, ganache, chocolate soil, genoise & poppyseed tuile  
\$16



Carrot ginger sponge, candied carrot, ginger gel, toasted hazelnuts, carrot cream & isolamlt tuile  
\$16



Assorted ice-cream or sorbets with carrot ginger gel & seasonal fruit  
\$3.50 per scoop

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## CHEESE SELECTION

One Cheese Selection \$12-30g  
Two Cheese Selection \$24-60g  
Three Cheese Selection \$36-90g

Assorted condiments, dry fruit, nashi pear, inhouse relish, lavash crackers & toasted nuts

### Black Ash Triple Cream Brie

Pure Artisan Camembert is soft, white, bloomy rind cheese that has a luxurious, delicate flavor with a slight mushroom aroma. The inside has a straw-like colour and a soft, bulgy texture which has a taste reminiscent of hazelnuts. It is best enjoyed with crusty bread and crackers.



### Vintage Cheddar

Sweet and a touch of acidity. Easy on the palate and goes well with a sweet paste or relish that compliments the acidity.



### Milles Blue

Millie's blue is a shropshire/stilton type cheese. It has a beautiful orange colouring with blue vein. This is a recipe designed and perfected in 2015 by our Head Cheesemaker, Mike Reeve. It was named after his daughter.

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