



## ENTREES

Sydney rock oysters, lemon myrtle dressing (df)(gf)	\$3.5 each
Salmon ceviche made to order, avocado, lemon, herbs (df)	\$16
Pumpkin wedge, wattle seed, kale, quinoa, tahini yoghurt dressing (df)	\$14
Veal and chicken terrine, peppercorn, white wine, garlic	\$15
Soup of the day	\$10



## MAINS

Pappardelle, spring peas, sugo, spinach, pancetta	\$22
Market fish, seasonal greens, butternut	\$26
Free range fesenjan inspired chicken breast, olives, pomegranate, almonds, Israeli couscous (df)	\$26
Grilled 200gm NSW lamb chop, pumpkin, salmoriglio (gf)	\$26
Regional 250gm Tajima Wagyu striploin +mb4, fries, mash or salad, red wine jus (gf) (df) or peppercorn sauce (gf)	\$36



## SIDES

Seasonal summer greens, garlic, lemon, olive oil (df)(gf)	\$9
Creamy confit garlic mash (gf)	\$8
French fries, chipotle salt (df)(gf)	\$5/\$9
Butter leaves, avocado, tomato, lemon vinaigrette (df)(gf)	\$7

Please ask our friendly team about our delicious specials



## DESSERTS

Passionfruit panna cotta, raspberry jus, macadamia praline (gf)	\$9
Summer berry trifle, lemon myrtle curd, crème fraîche	\$9
Classic affogato, espresso coffee, Frangelico, vanilla ice cream (gf)	\$12
Cheese plate, quince paste, lavosh, dried fruits. 1 cheese/3 cheeses	\$12/\$32



# DIGESTIFS

## LIQUEUR COFFEE

Roman - Disaronno Amaretto	\$9
Parisien - Cointreau	\$10
Dublin - Jameson Irish Whiskey	\$9
Kingston - Tia Maria	\$9

## DESSERT WINE

2017 De Bortoli Noble One	\$10
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## TAWNY, PORT AND COGNAC

Penfolds Grandfather Rare Tawny	\$15
Penfolds Club Reserve Classic Tawny	\$7
Wyndham Estate Prime Minister Series 1 Port	\$8
Hennessy VSOP	\$10

## LIQUEUR

Limoncello	\$7
Frangelico	\$8
Patron XO Cafe	\$10