

2 Courses 73pp + Wine Pairings 30pp
3 Courses 90pp + Wine Pairings 45pp

*3 Course Minimum Weekends



Marinated Alto Olives 9

Appellation Oysters, Cucumber Vinaigrette 4.50 each

Crumbed Oyster, Garden Tobasco, Marie Rose 5 each

Crab Toast, Fish Roe, Chives 17

Entree

Kingfish Crudo, White Soy, Pickled Green Apple, Toasted Seaweed

2021 Sauvignon Blanc

Meredith Goats Cheese, Native Zaatar, Charred Stone Fruit, Olives, Cherries, Macadamia

2021 Fiano

Blistered Octopus, Eggplant, Spiced Nduja, Red Onion, Radish

2022 Pinot Gris

Stone Axe' Full Blood Wagyu Bresaola MB 9+, Burnt Onion, Piparra Peppers, Brioche Pangrattato

2021 'Little Red' (Nebbiolo, Pinot Noir, Barbera)

Main

Garden Brassicas, Local Lumache Pasta, Fermented Mushroom & Chilli, Fromage Blanc, Fried Bread

2021 Riesling

Pan Roasted Ocean Trout, Smoked Tomatoes & Merlot Vinegar, Pickled Grapes, Salted Capers

2020 Roussanne

Free Range 'Borrowdale' Pork Belly, Fennel & Chardonnay Jam, Golden Beetroots, Nasturtium

2021 Nebbiolo

'Rangers Valley' Black Angus Tri-Tip Steak, Rocket, Garden Herb Chimichurri Sauce, Lemon

- \$10 Surcharge

2021 Barbera

Sides

Steamed Kipfler Potatoes, Smoked Miso Butter \$12

Brocollini, Smoked Almonds \$12

Garden Leaves, Red Wine Vinaigrette \$12

To Finish

'Gaytime' Meets 'Ice Magic' Dulce de Leche Parfait, Dark Chocolate, Toasted Crumb

2021 Botrytis Viognier

Summer Pavlova, Chantilly, Passionfruit Curd, Mango, Red Papaya, Pineapple

2021 Botrytis Viognier

Cupitt's Estate Fromagerie 'Flor Azul', Pickled Celery, Blueberries, Lavosh

2021 Botrytis Viognier

Affogato - Vanilla Ice Cream, Guerilla Roasters Espresso, Frangelico Liqueur

Guerilla Roasters Espresso Martini

