

## ENTREES

Rosemary & sea salt focaccia,  
extra-virgin olive oil | 8

Gin & beetroot cured trout, quinoa crisp,  
radish, dill oil, lemon, crème fraîche (gf)  
| 26

Kangaroo tartare, olive brick pastry,  
chives, cornichon, horseradish, weeds  
from the river (df) | 25

Crispy cauliflower & grilled okra, tumeric  
coconut cream, spiced peanut crumb  
(vg, df, n) | 23

Stracciatella, pickled melon, fennel  
pangratatto (v) | 24

## SIDES

Burnt cabbage, smoked tomato beurre  
blanc, crispy pork skin (gf) | 14

Crispy chat potatoes, rosemary & sage  
duck fat, bread sauce, dukkah (df, n) | 14

Honey roasted root veg, hard herbs,  
smoked potato aioli, lemon (v, gf, df) | 15

Charred broccolini, roasted red onions,  
sumac cashew cream, toasted almonds  
(vg, n, gf, df) | 15

## MAINS

Whole Nimbo butterflied trout, capers,  
garlic butter, lemon, dill (gf) | 53

Provenir 300g Scotch fillet, caramelised  
pearl onion, parsley, bone marrow, jus  
(gf) | 65

Gundagai lamb rack, caponata,  
gremolata (gf, df, n) | 55

Grilled eggplant, harissa, spicy chickpeas,  
chermoula, hazelnut (vg, n, df, gf) | 28

Peri peri glazed Murray cod, sumac  
almond cream, heirloom tomato, radish,  
mint, cucumber (df, n) | 49

Gnocchi, pumpkin purée, kale, confit  
garlic, sage, house made ricotta,  
pangratatto (v) | 31

## DESSERTS

Crème caramel, biscotti, pistachio (v, n)  
| 17

Chocolate & wattle seed mousse, toffee  
shard, brownie crumb, macerated berries  
(v, n) | 17

Cheese board, house-made lavosh,  
chutney, dried & fresh fruit (v) | 28