

SMALLS

- Rosemary & sea salt focaccia, Rusty Bus extra virgin olive oil (df, vg) | 8
- Gin cured trout, quinoa crisp, radish, lemon, crème fraîche (gf) | 26
- Kangaroo tartare, olive brick pastry, chives, cornichon, sheep sorrel (df) | 25
- Sunchoke & Pucci chestnut soup, black pepper, thyme (gf, v, n) | 19
- Slow roasted beetroot, pickles, cashew cream, bitter leaves, pepitas (df, vg, n) | 24

BIGS

- Whole Nimbo butterflied trout, capers, garlic butter, lemon, dill (gf) | 51
- Provenir 300g Scotch fillet, black garlic, onions, jus (gf, df) | 63
- Gundagai lamb rack, caponata, rosemary & lemon salt (gf, df, n) | 53
- Peri peri glazed Murray cod, sumac almond cream, heirloom tomato, radish, mint, cucumber (df, n) | 48
- Seasonal mushroom risotto, nettle, hazelnut oil, parmigiano (gf, v, n, vg option) | 34

SIDES

- Burnt cabbage, smoked tomato beurre blanc, crispy pork skin (gf) | 14
- Crispy chat potatoes, rosemary, sage, duck fat (gf, df) | 14
- Charred radicchio, Batlow apple, almond, currant, Coolamon hard cheese (gf, n) | 15

DESSERT

- Crème caramel, biscotti, pistachio (v, n) | 17
- Sticky date pudding, butterscotch, double cream (v) | 17
- Coolamon cheese board, croute, spiced quince chutney, dried & fresh fruit (v) | 28