

## **SMALLER**

HEARTHFIRE SOURDOUGH BREAD ROLL, BUTTER, DORRIGO PEPPER | V | 8 OYSTERS, DAVIDSON PLUM VINEGAR, FINGERLIME | GF, DF | 6.5/37/72 RAW KINGFISH, AVOCADO, BURNT CITRUS, TARO, CUCUMBER | GF, DF | 26 WHIPPED RICOTTA, PICKLED BEETS, CARROTS, TOASTED SEEDS | GF, V | 24 SZECHUAN PEPPER SQUID, CHILLI SAUCE, FRIED GARLIC, CORIANDER | DF | 25 CRISPY EGGPLANT, HAPPY MUMMA, PEANUTS, SPICY MAYO | N, V | 17

# SIDES | 12

COS LEAVES, CUCUMBER, MACADAMIA, CITRUS DRESSING | GF, DF, V, VG, N | BLACKENED CABBAGE, SMOKED TOMATO | GF, DF, V, VG | DORRIGO POTATOES, SMOKED THYME SALT, HERB BUTTER\* | GF, DF, V, VG

## LARGER

ROSEMARY PORCHETTA, ROASTED FENNEL, BURNT HONEY, BLACK GARLIC | GF, DF | 39

MUSSELS, YELLOW CURRY SAUCE, LIME, PUMPKIN, GREENS | GF, DF | 38

MARKET FRESH FISH, POTATOES, LEEK CREAM, PEAS, PARSLEY | 45

TARMARIND ROASTED CAULIFLOWER, MACADAMIA, SHISO DRESSING  $\mid$  DF, VG, N  $\mid$  28

300G GRASS FED SIRLOIN, OYSTER MUSHROOMS, CHARRED HERB SALSA, MUSTARD | GF | 50

# DESSERT | 16

COCONUT PANDAN PANNA COTTA, BLUEBERRIES, PEANUTS | V, DF, N |

CARROT AND DATE STICKY TOFFEE PUDDING, TOASTED BUCKWHEAT, MISO CARAMEL, VANILLA ICE CREAM

WHIPPED CHOCOLATE, DAVIDSON PLUM, CANDIED BEETS, MACADAMIA | GF, DF, VG, N |

FEED ME!	
NICKO OFI FOTION L BODD	WE.

MIN 2 PEOPLE

DUCKS SELECTION | 80PP

WE'LL SERVE UP A SELECTION OF Delicious ducks dishes!

GF: GLUTEN FREE DF: DAIRY FREE V: VEGETARIAN VG: VEGAN N: CONTAINS NUTS \*: VEGAN ON REQUEST. A surcharge of 10% on weekends and 15% on public holidays will be applied. Card payments incur a 1.5% Surcharge. A discretionary gratuity of 8% is applied to groups of 12 or more.



## DRINKS LIST

#### COCKTAILS

CHERRY BLOSSOM FIZZ Rhubarb liqueur, honey, yuzu, sake, soda | 19

PASSION RUM PUNCH Havana Club rum, mandarin, house-made orgeat, lime, bitters & passion fruit | 20

GOLDEN SUN Lemongrass Wyborowa vodka, lychee, mandarin, orange blossom, lime | 22

KAFFIR LIME COLLINS Beefeater gin, kaffir lime, lemon, yuzu, soda | 18

TEA TIME NEGRONI Oolong tea, Beefeater gin, Campari, sweet vermouth | 24

SZECHUAN SPICY MARGIE El Jimador Blanco tequila, housemade orange liquer, schezuan pepper, lime | 23

#### BEER ON TAP

TRAVLA FULL STRENGTH 'AUSTRALIA'S LAGER' 4.2% | 11, 16 WOOLGOOLGA BREWING CO 'WEDDING BELLS' PALE ALE 5.1% | 12, 16

### **BEER IN TIN/BOTTLE**

WOOLGOOLGA BREWING CO 'MR MIYAGI' 4.1% | 12 WOOLGOOLGA BREWING CO 'BOBBY DAZZLER' GINGER BEER 3.5% | 13 SEVEN MILE 'CALI CREAM' ALE 4.5% | 15 NEW ENGLAND 'TRUCKLOAD' IPA 6.2% | 16 HEAPS NORMAL 'QUIET XPA' 0.5% | 12 4 PINES BREWING CO. PACIFIC ALE 3.5% | 12

## SOFTER DRINKS

HOME-MADE KAFFIR LIMEADE OR HOME-MADE ORANGE FIERY GINGER BEER | 12 PINK GRAPEFRUIT SODA OR YUZU SODA | 8

KARMA COLA, ORGANIC COLA | 8

ZIGGY'S NATIVE RASPBERRY & PEACH WILDFOOD SHRUB | 9

ORANGE BLOSSOM & OOLONG ICED TEA Orange blossom, Iemon, Three Blue Ducks Oolong cold brew, soda | 12

OH HONEY PLEASE Tarkeeth Forest honey, yuzu, sparkling mineral water | 11

#### WINE

FULL LIST OF WINES BY THE BOTTLE AVAILABLE

FIZZY BA-BA RUMBA PROSECCO, TUMBARUMBA, NSW Fantastic prosecco, light-bodied, low sweetness, hints of citrus & pear ARRAS, CHARDONNAY, TASMANIA Biscuity, green apple, lemon curd	<b>120ML</b> 12 20		<b>750ML</b> 64 117
WHITE	150ML	250ML	750ML
ABLINGTON VINEYARD, SEMILLON, HUNTER VALLEY* +certified organic, lime juice, taut acidity, distinctively Hunter Semillon	12	22	58
MAKER MASTER MERCHANT, PINOT GRIS, CENTRAL RANGES, NSW +certified organic, bright and juicy, grapefruit, orchard fruits and subtle cream	13	23	63
JAMES EDWARD WINES, CHARDONNAY, TUMBARUMBA, NSW* Cool climate Chardonnay, powerful acidity, green fruited, citrus	14	24	68
AMBER CLARK WINES 'GOLDEN', CHARDONNAY, ORANGE, NSW Approachable, medium-bodied, gentle citrus & stone fruit	16	26	78
<b>ROSÉ</b> M&J BECKER 'ROSÉ', MERLOT, SHIRAZ, HUNTER VALLEY, NSW* +organically grown, food friendly, dry rosé with a savoury edge	15	25	73
RED	14	24	68
MERCER, PINOT NOIR, CENTRAL RANGES, NSW Light-medium for a pinot, preservative free, with red fruits and notes of fresh garden herbs		24	00
MERCER, TEMPRANILLO, HILLTOPS, NSW +organically grown, approachable, mid-weight, spice & plush cherry	15	25	73
NV JILLY 'WHITE WOLF' CABERNET, SHIRAZ & LAMBRUSCO, CENTRAL RANGES, NSW Light tannin, smooth, blue fruit	17	27	83
MAKER MASTER MERCHANT, SHIRAZ, MULTI-REGIONAL, NSW +certified organic, vivid & bright, black fruit, baking spices, savoury	14	24	68

#### SAKE

2022 AKISHIKA SHUZŌ KOBO #7 OMACHI | 21

2022 AKISHIKA SHUZŌ 'PRESSED MOTO | 26