

AUTUMN LUNCH & DINNER

LET US MAKE ALL THE DECISIONS

7 dish Feed me menu | 80

8 dish Feast menu | 95

SMALLS

Hearthfire sourdough bread roll, butter, Dorrigo pepper | v | 6 pp

Marinated olives, garlic, cinnamon & orange | df, gf, v, vg | 10

Smoked trout rillettes, crème fraiche, dill, sourdough crisps | 27

Stracciatella, apple jam, chilli seed crunch | gf | 26

Roasted beets, burnt orange, cashew cream | gf, vg | 24

Grilled king prawns, garlic butter, chilli peanuts, lime | gf | 36/49

BIGS

Ricotta gnocchi, pesto, parmesan, sunflower seed gremolata | v | 34

Grilled barramundi, coconut yellow curry, corn & coriander salsa | gf, df | 44

Roasted chicken, fermented chilli, polenta, white beans, lemon, cavolo nero | gf | 42

Harissa maple roasted pumpkin, tahini, pepitas | gf, df, vg | 32

12-hour slow-cooked lamb shoulder, greens, red chimichurri, jus | gf, df | 46/60

SIDES

Dorrigo potatoes, smoked salt, herb butter | gf | 16

Market leaves, roast pear, almond, honey vinaigrette | gf, df | 12

Roasted carrots, salsa verde | gf, df | 16

Shoestring fries, smoked potato mayo, Ducks' salt | gf, df | 12

DESSERTS

Chocolate mousse, citrus, crunch | gf, df | 17

Pear, burnt honey tahini ice cream, black sesame meringue, macadamia | gf | 17

GF: GLUTEN FREE DF: DAIRY FREE V: VEGETARIAN VG: VEGAN N: CONTAINS NUTS

Surcharge of 10% on weekends and 15% on public holidays will be applied. Card payments incur a 1% surcharge.
Discretionary gratuity of 8% is applied to groups of 12 or more.