

FEED ME MENU

2+ guests | \$80pp

TO SHARE

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

Stracciatella, apple jam, chilli seed crunch | gf |

Smoked trout rillettes, crème fraîche, dill, sourdough crisps

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

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

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

Dorrigo potatoes, smoked salt, herb butter | gf |

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

*** VEGAN ON REQUEST**

Available for the whole table only. Due to the nature of the chef menus, we can accommodate some, but not all dietary modifications. 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. Substitutions will be given for dietary requirements. Group menus require advance notice.

FEAST MENU

2+ guests | \$95pp

TO SHARE

Hearthfire sourdough bread roll, butter, Dorrigo pepper | v

Stracciatella, apple jam, chilli seed crunch | gf |

Smoked trout rillettes, crème fraiche, dill, sourdough crisps

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

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

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

Dorrigo potatoes, smoked salt, herb butter | gf |

Chocolate mousse, citrus, crunch | gf, df |

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