

SUNDAY ROAST DINNER

Sample Menu - Two courses \$49*

*plus 10% weekend surcharge

DRINKS (ADD-ONS)

Hot cider, cinnamon, allspice, star anise | 15
+ fortifier - bourbon whiskey 11

Mercer 'Joven', Tempranillo, Hilltops, NSW | 16, 26
easy going, gluggable, plush cherries, spice

Cherry Bourbon Smash | 24
Old Forrester bourbon, lime, Cointreau, sweet cherry

SNACKS (ADD-ONS)

Oysters, market (gf, df) 6.5/37/72

Hearthfire sourdough bread roll, butter, Dorrigo pepper (v) 6pp

Marinated olives, garlic, cinnamon, orange (df, gf, v, vg) 10

Smoked trout rillettes, crème fraîche, dill, sourdough crisps 27

Stracciatella, apple jam, chilli seed crunch (gf) 26

THE SUNDAY ROAST

SMALLS

Ricotta gnocchi, pesto, parmesan, sunflower seed gremolata (gf, vg, n)

BIGS (CHOOSE ONE)

2-hour slow-cooked lamb shoulder, Yorkshire pudding, gravy OR

Chimichurri roasted pumpkin, Yorkshire pudding, gravy

SHARED SIDES

Dorrigo potatoes, roasted carrots, seasonal greens

SIDES (ADD-ONS)

Market leaves, roast pear, almond, honey vinaigrette (gf, df, n) 12

Grilled king prawns, garlic butter, chilli peanuts, lime (gf, n) 36/49

DESSERT (ADD-ONS)

Ooray sticky date pudding, crème fraîche 17

Chocolate mousse, citrus, crunch (gf, df) 17

Pear, burnt honey, tahini ice cream, black sesame meringue, macadamia (gf, n) 17