

SUNDAY ROAST DINNER

Two courses \$54*

includes 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, Dorriggo 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

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

THE SUNDAY ROAST

SMALLS

Smoked béchamel, cauliflower, macadamia crumb (v, n)

BIGS (CHOOSE ONE)

Chicken, Yorkshire pudding, gravy OR

Chimichurri pumpkin, Yorkshire pudding, gravy

SHARED SIDES

Dorriggo potatoes, carrots & seasonal greens

SIDES (ADD-ONS)

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

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

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. Amex payments incur a 2.75% surcharge.
All other card payments incur a 1.65% surcharge. A discretionary gratuity of 8% is applied to groups of 12 or more.

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

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

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

THE SUNDAY ROAST

SMALLS

Red pepper, eggplant & white bean dip, Ducks' salt potato crisps (df, gf, v)

BIGS (CHOOSE ONE)

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

Chimichurri pumpkin, Yorkshire pudding, gravy

SHARED SIDES

Dorriggo potatoes, carrots, seasonal greens

SIDES (ADD-ONS)

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

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

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

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

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

THE SUNDAY ROAST

SMALLS

Roasted beets, burnt orange, cashew cream (gf, vg, n) 24

BIGS (CHOOSE ONE)

Porchetta, Yorkshire pudding, gravy OR

Chimichurri pumpkin, Yorkshire pudding, gravy

SHARED SIDES

Dorriggo potatoes, carrots, seasonal greens

SIDES (ADD-ONS)

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DESSERT (ADD-ONS)

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

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

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