

LUNCH & DINNER

LET US MAKE ALL THE DECISIONS

7 Dish Feed Me menu | 80pp

9 Dish Feast menu | 95pp

SMALLS

Oysters, mignonette | a, 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

Half-shell scallop, burnt citrus butter | a, gf | 12 each

Grilled king prawns, garlic butter, chilli peanuts, lime | a, gf, n | 39 | +extra prawn | 13

Market fish, plum ponzu, cucumber, radish | a, gf df | 28

Stracciatella, peach jam, mint, za'atar | gf, v | 27

Heirloom tomatoes, cashew cream, garden herbs | gf, vg, n | 24

Fire-roasted eggplant hummus, harissa, dukkah, vegetable chips | df, gf, v, vg | 17

SUNDAY ROAST

12-hour slow-cooked brisket, carrots, rainbow chard, Yorkshire pudding, gravy | 38

Roast chicken, carrots, rainbow chard, Yorkshire pudding, gravy | 38

Chimichurri pumpkin, carrots, rainbow chard, garden herbs, Yorkshire pudding | v | 36

BIGS

Crispy-skin barramundi, tomato, fennel, burnt orange | gf, df | 44

600g rib eye, Ducks' beer mustard, shallots, jus | gf, df | 130

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

SIDES

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

Roasted carrots, salsa verde | gf, df | 16

Market leaves, citrus vinaigrette | gf, df | 12

Skin-on chips, smoked potato mayo, Ducks' salt | gf, df | 12

DESSERTS

Sea salt meringue, coconut, mango, passionfruit, local honey | gf, v | 17

Sticky date, vanilla bean ice cream, rum caramel, macadamia | n | 18

Cheese plate - brie, pecorino, house-made fig jam, fruit, sourdough | 27

a: Australian sourced seafood | gf: gluten free | df: dairy free | v: vegetarian | vg: vegan | n: contains nuts

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.