

house baked sourdough, beurre pommade of truffle and garlic garden herb \$9 pp

pot roasted cauliflower, golden raisin, macadamia \$14 gf v

½ dozen oysters of the season, crème fraiche, horseradish, champagne \$33 gf

hokkaido scallops, kaffir lime, celeriac, roe, karkalla \$22

hiramasa kingfish sashimi, miso, sesame, yuzu, wasabi, bonito, cucumber, daikon \$22 df

clarence river prawns, seaweed, ginger \$20 *

heirloom beetroot risotto, walnut, cauliflower, goats cheese, thyme \$18 gf v

tnq line caught mahi mahi, pea, butter lettuce, dill, hazelnuts, asparagus \$26 gf

borrowdale pork belly, apple, fennel, blueberry, elderflower \$22 gf df

rangers valley wagyu mbs 7+ (80gm), leek, potato, textures of mushroom, black truffle \$38

candied mandarin, coconut, burnt caramel \$18 gf

white chocolate, rhubarb, rose, musk \$18 gf

pumpkin 'pie' cornbread, burnt butter, maple, pecan, caramel \$18 v

australian cheeses with condiments \$34 *

items indicated with an asterisk can be prepared gluten free, please speak with your server

v = vegetarian

gf = gluten free



credit card payments incur a 1.3% surcharge on the total bill

15% surcharge is applicable on public holidays

our menu can be tailored to accommodate all dietary requirements with advanced notice