

- house baked sourdough, beurre pommade, fennel pollen \$4pp
- salad of organic carrots, feta, ginger, pine nuts \$16 gf v
- heirloom beets, goats curd, tarragon, rye \$14 * v
- vegetarian haggis, turnip, potato \$16 * v
- pot roasted cauliflower, golden raisin, macadamia \$14 gf v
- ½ dozen oysters of the season, cucumber, apple, soy \$28 *
- abrolhos island scallops, orange, fennel \$22 gf
- kingfish xo, pickled shallot, spring onion, sourdough \$18 *
- clarence river prawns, seaweed, ginger \$20 *
- crab porridge, buckwheat, bonito \$26 gf
- blue eye cod, spiced cabbages, miso \$26 gf
- borrowdale pork belly, chorizo, macadamia, witlof \$22 gf
- rangers valley 'infinite 9+' wagyu 80gm, shitake, salt and vinegar kale \$50
- bbq quandong glazed duck, daikon, black garlic \$26 *
- candied mandarin, coconut, burnt caramel \$18 gf
- white chocolate, rhubarb, rose \$18 gf
- dark chocolate, pistachio, orange \$18 *
- australian cheeses with condiments \$28 *

Sam Moore

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
sam's menu can be tailored to accommodate all dietary requirements with advanced notice