





Tasting Menu

Citrus cured ocean trout, beets, fried capers, watercress, crème fraiche *gf*
Matched with Tertini Riesling, Joadja, Southern Highlands, NSW

Roasted pumpkin soup, eggplant, labneh, fennel seed, spelt lavosh *gf option, v*
Matched with Artemis Sauvignon Blanc, Joadja, Southern Highlands, NSW

Blue eye travella & clams curry, beans, braised rice, crispy shallots *gf*
Matched with St. Maur 'Lot 41' Chardonnay, Exeter, Southern Highlands, NSW

Braised beef ribs, parsnip puree, salsa verde, carrots, feta, chorizo crumbs *gf*
Matched with Cherry Tree Hill 'The Wedding' Cabernet Sauvignon, Sutton Forest, Southern Highlands, NSW

Chestnut soufflé, spiced orange, honeycomb ice cream *gf*
Matched with 14 Bousaada Iron Bark Mead, Mittagong, Southern Highlands, NSW

\$109 per person

Optional cheese course \$15 per person

Wine match please add \$65 per person

Please note our tasting menu is served for the entire table only

*v – Vegetarian, gf – Gluten free, gfo – Can be prepared Gluten free
Please advise your waiter of any special requests or dietary requirements.
Credit card surcharges apply to all transactions*



Entree

Citrus cured ocean trout, beets, fried capers, watercress, crème fraiche <small>gf</small>	24
Roasted pumpkin soup, eggplant, labneh, fennel seed, spelt lavosh <small>v, gf</small>	18
Pork & chicken terrine, pancetta, pickles, apple chutney, sourdough bread	22
Parmesan polenta, wild mushroom, crispy parsnips, parsley <small>v</small>	24

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Main

Blue eye travella & clams curry, beans, braised rice, crispy shallots <i>gf</i>	39
Braised beef ribs, parsnip puree, salsa verde, carrots, feta, chorizo crumbs <i>gf</i>	38
Corn fed chicken breast, winter greens, farro, pearl onion, speck <i>gfo</i>	38
Spiced lamb rack, grain salad, green harissa, tzatziki	39
Gnocchi, pumpkin, corn, kale, pecorino, pickled shimji <i>v</i>	34

Side

Roasted King Edward potato, garlic, rosemary, Sutton Forest olive oil <i>v</i>	10
Brussel sprouts with bacon <i>gf, v option</i>	10
Radicchio, winter greens, pear, feta, walnut, sunflower seed <i>gf</i>	10

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Dessert

Chocolate mousse cake, coffee, black berry sorbet <small>v, gf</small>	18
Spiced apple, pear & rhubarb crumble, buttermilk ice crème, lavender	18
Vanilla & rosemary panna cotta, caramel lemon syrup, biscotti crumble	16
Chestnut soufflé, spiced orange, honeycomb ice cream <small>gf</small>	18
Australian cheeses , condiments, artisan bread & crackers Your choice of 2, 3, or 4 cheese, ask your server for today's selection	
2 cheese	18
3 cheese	23
4 cheese	28

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