



## **ENTRÉE**

**LOCAL FIGS**  
WITH WOODSIDES ARTISAN GOATS CURD, PROCIUTTO & ROCQUETTE  
DRIZZLED WITH A ROASTED HAZELNUT DRESSING  
**16.5**

**EIGHT PREMIUM FRESHLY SHUCKED OYSTERS**  
WITH A TOMATO & CORIANDER SALSA & LIME CHEEK  
***OR***  
HARVAST KILPATRICK STYLE WITH DOUBLE SMOKED HAM &  
CALVADOSE  
**22**

**VINE RIPEN GOLF BALL TOMATO**  
WITH BABY BOCCONCINI LIGURAIN OLIVES FRESH BASIL &  
OLIVE OIL  
**15**

**BRAISED RABBIT TORTELLINI**  
WITH CHESTNUT MUSHROOMS, SUGAR SNAP PEAS &  
RABBIT JUS  
**17.5**

**KANGAROO FILLET or DUCK BREAST**  
WITH ROASTED BABY GOLDEN BEETROOT, CELERIAC FRIZE SALAD  
WITH A ROASTED WALNUT DRESSING  
**17.5**

**ZA'ATAR CRUSTED OCEAN TROUT**  
WITH PRAWN EGGPLANT, SEMI DRIED CHERRY TOMATO &  
PRESERVED LEMON  
**18**



## **MAINS COURSE**

**YELLOW FIN TUNA WITH CITRUS SUMMER SALAD**  
BABY OLIVES, DILL MINT, PARSLEY & CITRUS SEGMENTS  
**32**

**CRISPY SKIN SNAPPER FILLET**  
WITH POTATO PUREE, SAUTEED SPINACH &  
WASABI BUTTER  
**28**

**180gram RED ANGUS BEEF FILLET**  
ON BAKED HERB POLENTA, MIXED MUSHROOMS, SPRING ONIONS &  
VEAL JUS  
**35**

**CHICKEN BREAST BALENTINE**  
FILLED WITH GARLIC CHIVE & TARRAGON FARCE BABY BROCCOLINI &  
BROW CHICKEN CONSOMME  
**29**

**BERSHIRE PORK LOIN**  
WITH CAULIFLOWER PUREE, PEAR & WALNUT CHUTNEY &  
MEDERIA JUS  
**29**

**LAMB RUMP**  
WITH SLOW BRAISED RATATOUILLE VEGETABLE & GARLIC AIOLI  
**29.5**

**SPICED HALOUMI**  
WITH ROASTED BEETS, CELERIAC, BABY SPINACH & LEMON CHEEK  
**26.9**

**FROM THE GRILL**  
CHOOSE FROM THE FOLLOWING PREMIUM CUTS, CHAR GRILLED TO YOU'RE  
LIKING & PRESENTED IN OUR OWN HAWKESBURY STYLE  
**CORN FED CHICKEN SUPREME**  
**RED ANGUS SCOTCH FILLET**  
**VICTORIAN LAMB RACK 4 TIP**  
SEVERD WITH CHIPS, SALAD & VEAL JUS  
**29**



## **SIDES**

**ROASTED CHAT POTATO**  
LEMON AND PARSLEY  
7.5

**BABY GREEN BEANS**  
WITH ROASTED ALMONDS  
7.5

**MIXED LEAF SALAD**  
WITH A RASPBERRY VINAIGRETTE  
7.5

**HONEY GLAZED DUTCH CARROTS**  
WITH MARINATED FETTA  
7.5



## **DESSERT**

**APPLE & RHUBARB CRUMBLE  
WITH VANILLA BEAN ICE CREAM  
14.5**

**WARM CHOCOLATE TART  
WITH POACHED CHERRIES & DOUBLE CREAM  
15**

**SOFT PAVLOVA REMOULADE  
WITH SUMMER BERRIES & RASPBERRY COMPOTE  
14.5**

**VANILLA BEAN PANNACOTTA  
WITH POACHED APRICOT & CRISP TUILE  
14.5**

**BAKED MANGO CRÈME BRULEE  
WITH MACADAMIA NUT BISCOTTI  
15**

**AUSTRALIAN & EUROPEAN CHEESE SELECTION  
WITH DRIED FRUITS & CRACKERS  
18**