

TO START

Focaccia & Caramelised Onion Butter / 5

Stella Maris Oysters / 6.5 each
Natural | White Soy Mignonette

Charcoal Baby Squid / 8.5pp
Sobrassada | Soubise | Per Piece

Buttermilk Fried Fish Wing / 14
Chilli Tamarind | Spiced Peanuts

MAINS

Market Fish / 40
Lemon Aspen | Pink Fir Potato | Toasted Yeast
Cream | Roasted Kelp Oil

Game Farm Duck / 45
Corn Custard | Polenta | Black Garlic | Madeira Sauce

Bangalow Pork Loin / 42
Miso Roasted Pear | Hispi Cabbage | Pickled Onions
Pepper Sauce

48 Hour Short Rib / 44
Malted Cauliflower | Braised Ox Tongue Sauce

FROM THE GRILL

Including One Accompaniment: Seeded & Dijon
Mustard | Bordelaise | Yuzu Egg Sauce

Manning Valley Eye Fillet / 69
250gm, Manning Valley, Grass Fed, MB 3+

Hungerford Sirloin / 45
300gm, Manning Valley, Grass Fed. MB3+

Rare Breed Black Berkshire Pork Cutlet / 48
500gm

ENTRÉE

Smoked Heritage Carrot Tartare / 22
Romesco | Carrot Top Cracker | Sorrel Oil

Mother Fungus Mushrooms / 22
Buttermilk Seeds | Lardo | House Curds

Little Hill Farm Chicken / 24
Purple Congo | Salted Grapes | Fig | Mustard Vin
Blanc

Beef Tartare / 28
Beetroot Butter | Salt & Vinegar Capers

Charcoal Yamba Prawns / 28
Compressed Lettuce | Mary Rose XO

TO SHARE

1kg+ Oven Prepared Rib / Market Price
60 Day Dry Aged, Hungerford Meat Co. NSW,
MB 3+
Duck Fat Potatoes | Autumn Leaves

Whole Fried Snapper / Market Price
Chilli Tamarind | Coconut Pickled | Cucumber Salad

SIDES

Autumn Leaves / 12
House Pickles | Radish | Burnt Citrus Dressing

Heritage Carrots / 14
Autumn Veg | Buttered Almonds

Crispy Duck Fat Potatoes / 13
Rosemary Salt

Shoe String Fries / 12
Roasted Garlic Mayo

Let US Feed YOU

Indulge in Chef Shayne Mansfield's hand-selected Banquet, designed to share & explore without having to make a choice. Minimum 2 people | \$98pp

Focaccia | Stella Marris Oysters

Mother Fungus Mushrooms | Little Farm Chicken

48 Hour Short Rib | Whole Fried Snapper

Crispy Duck Fat Potatoes