



Adina Mixed Olives | olive grissini

Hunter Valley Sourdough Ciabatta | Coppertree Farms cultured butter

Charcuterie | terrine, wagyu bresaola, capocollo, lonza, beetroot chutney, balsamic onion

Seared Scallop | cauliflower, chorizo crumb, smoked salmon roe

Garden Greens | asparagus, pea, onion, radish, mixed cress

Tortelloni | fresh pasta parcels, prawn, white fish, lobster bisque

Beef Tartare | eschalot, capers, chives, capsicum, brioche

Manning Valley Grassfed Striploin MB3+ | celeriac, heirloom carrots, porcini mushroom glaze

Aquna Murray Cod | salted capers, red onion, fennel, petite cress, lemon oil

Lamb shoulder | cauliflower, chimichurri, lamb jus

Duck confit | beetroot, baby pear, duck stock reduction

Risotto | mother fungus wild mushroom, truffle pesto, pecorino

Add sides +16

Colcannon Potato | leek, shallot, parsley

Broccolini & Green Beans | confit garlic

Goats Curd | roasted baby beetroot, garden petite herbs

Crème Brûlée | vanilla bean, pedro ximenez prunes

Walnut & Pear Cake | coconut, orange, pineapple chili sorbet

Chocolate Pave | chocolate textures, pistachio gelato

Vanilla Panna Cotta | orange gel, de-hydrated fruit salad

Cheese | Rose Lambert's vine ash brie, hunter blue, aged cheddar

Two courses | 90pp lunch only

Three courses | 120pp

Please note there is a 1.5% surcharge for Visa, MC, Amex and 2.25% for Union Pay, JCB and Diners.

A public holiday surcharge of 15%