



Entree

HIRAMASA KINGFISH CRUDO (GF, M)	\$28
Hunter Coast kingfish yuzu ponzu pickled cucumber avocado mousse crispy shallots black sesame	
LOVEDALE CIDER-GLAZED PORK BELLY (GF)	\$26
Local free-range pork belly soy cider caramel apple & radish slaw crackling crumb	
SEARED SCALLOPS (GF, M)	\$28
Pan-seared East Coast scallops cauliflower purée XO butter finger lime pearls	
HUNTER VALLEY BURRATA (V)	\$26
Local burrata heirloom tomatoes rose petal salt fresh basil smoked chilli oil toasted sourdough	
HOUSE SMOKED DUCK BREAST (GF)	\$26
Smoked duck breast Hunter Valley figs local goat's curd walnut praline celeriac purée balsamic reduction	

Main

HUNTER VALLEY BEEF SCOTCH FILLET (GF)	\$52
200 g grass-fed scotch fillet truffle potato broccolini spiced shiraz jus	
SEMILLON & MISO-GLAZED BARRAMUNDI (GF, M)	\$46
Barramundi edamame succotash ginger beurre blanc charred garden greens	
TWICE-COOKED LAMB SHOULDER (GF)	\$52 for 1 \$89 for 2 \$129 for 4
Hunter Valley lamb shoulder tempus malbec-braised roasted parsnips baby carrots spiced shiraz jus	
TEA-SMOKED CHICKEN SUPREME (NF, GF)	\$48
Free-range Nulkaba chicken breast fried polenta & sage chip pumpkin purée lemon thyme jus	
WILD MUSHROOM & TRUFFLE GNOCCHI (V)	\$36
Assorted Hunter mushrooms truffle butter parmesan crispy enoki seasonal greens	

Sides

CHIPS (GF)	\$12
Aioli	
DUCK-FAT KIPFLER POTATOES (GF)	\$12
BROCCOLINI (GF)	\$12
Toasted Almonds Lemon Oil	

Grill

Served with your choice of chips & salad, or Kipfler potatoes & garden-fresh vegetables + choice of sauce

DORPER LAMB RUMP 200G (GF)	\$48
FREE RANGED CHICKEN SUPREME 250G (GF)	\$42
HUNTER PASTURE-FED SIRLOIN 250G (GF)	\$52
WAGYU RUMP MB3 300G (GF)	\$64

Sauces

SPICED SHIRAZ & THYME JUS (GF)
HOUSE-MADE COWBOY BUTTER (GF)
PEPPERCORN SAUCE (GF)
PORCINI MUSHROOM SAUCE (GF)

Dessert

YUZU CHEESECAKE (V)	\$20
Baked vanilla cheesecake home-grown yuzu curd white chocolate crumble seasonal berries	
STICKY DATE PUDDING (V)	\$20
Local date pudding spiced rum butterscotch sauce vanilla bean ice cream	
CHOCOLATE & HAZLENUT DELICE (GF V)	\$20
Valrhona chocolate delice salted caramel chocolate shards raspberry sorbet	
COCONUT PANNA COTTA (GF DF V)	\$18
Toasted coconut panna cotta watermelon & pineapple salsa lime syrup sesame praline	
HUNTER VALLEY CHEESE BOARD (GF V)	\$28
Local cheese selection caramelised fig jam crispbreads fresh grapes	