

This menu is available from 11am until 9pm daily. Please place your order at the bar with our friendly hosts.

sharing



Olive oil | paprika | warm pita bread Add wood-fired pulled lamb for \$5

Baked Camembert | \$16 @ V



Binnorie Dairy camembert | estate honey | crusty sourdough | pecans | grapes

Chorizo a la Sidra | \$22

Spanish chorizo cooked in cider Locally brewed Sydney Brewery cider | crusty sourdough

Pork Belly Bao Buns (2) | \$16

Hoisin sauce | crunchy slaw



Rose, rosemary and chilli salt | \$10 Truffle salt and shaved parmesan | \$12

Garlic and Chilli Marinated Olives | \$14 V @0



Binnorie Dairy feta | crusty sourdough

Binnorie Dairy Cheese Board | \$29 V GEO



For 2 people

Duetto | triple cream brie | chilli, garlic and rosemary labna | cheddar | quince paste | muscatels | lavosh

Charcuterie Board | \$32 @ 0



For 2 people Locally sourced cold cuts | Binnorie Dairy cheddar |

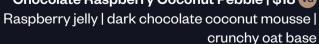
esserts

Kirkton Park Lemon Cheesecake | \$18

lavosh | wood-fired seasonal vegetables

Coconut ice- cream | chocolate crumbs | fresh berries

Chocolate Raspberry Coconut Pebble | \$18 🚾



Coffee Stone | \$18 @



Chocolate cake | hazelnut coffee | mascarpone mousse

If you have any dietary requirements, please inform our hosts at the time of ordering.

wood-fired pizza

Gluten free bases available for \$3.50 extra

Italian | \$22 🔻 🕫 🚾

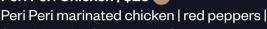


Semi-dried Roma tomato | estate basil pesto | mozzarella | Napoli base

Quattro Formaggi | \$24 🔻 🖙

Mozzarella | gorgonzola | goats cheese | parmesan | white base

Peri Peri Chicken | \$26 🚥



Spanish onion | mozzarella | spicy roasted red pepper mayonnaise | Napoli base

Prosciutto and Mushroom | \$26 @ 0

Prosciutto | mushrooms | truffle oil | mozzarella | white base

Roast Vegetable | \$22 V VGO GFO



Zucchini | butternut pumpkin | capsicum | olives | red onion | mozzarella | Napoli base

Braised Brisket | \$26 @ 0



Braised beef brisket | jalapenos | red onion | blistered cherry tomatoes | smoked cheddar | mozzarella | smokey BBQ base

bigger bites

Vegan Jackfruit Tacos (3) | \$22 GF DFO



Pulled jackfruit | red cabbage | guacamole | vegan chipotle mayonnaise v

Steak Pomme Frites | \$36 🔤

250g sirloin | house-made God's butter | grated cured egg yolk | truffle salted French fries

Buddha Bowl | \$22 GF VGO V

Grilled haloumi | avocado | wood-roasted pumpkin | dukkah | baby spinach | quinoa | beetroot hummus | mixed nuts

Add smoked salmon \$4

Add wood-fired chicken \$4

voco™ Beef Burger | \$28

Beef patty | aged cheddar | pickles | tomato relish | mustard | served with salted French fries

Braised Beef Cheek | \$42 @ available from 5:30pm

Truffle pomme purée | charred broccolini | baby carrots

Prawn and potato hash | asparagus | blushed tomato | crispy capers | Champagne Beurre Blanc

Sous Vide Chicken | \$39 @ available from 5:30pm

Free range chicken breast | confit duck fat potato | green beans | baby carrots | port wine jus

kids menu

MAINS

Crispy Chicken Strips | \$15

Served with chips and salad

Battered Fish Fingers | \$15

Served with chips and salad

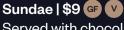
Bolognaise | \$15

Served with your choice of penne or spaghetti

DESSERT

Chocolate Brownie | \$9 GF V





Ham and Pineapple Pizza | \$15 🚾

Pasta and Sauce | \$15

and Napoli sauce

Served with chocolate sauce and wafer sticks

Served with your choice of penne or spaghetti

Your choice of a tomato or BBQ sauce base

Served with vanilla ice cream

Fruit Plate | \$9 GF DF V Sliced seasonal fruit