



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

sharing

House-made Hummus | \$16 DF GFO V

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

Baked Camembert | \$16 GFO 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

voco™ Signature Fries VGO V

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

Garlic and Chilli Marinated Olives | \$14 V GFO

Binnorie Dairy feta | crusty sourdough

Binnorie Dairy Cheese Board | \$29 V GFO

For 2 people
Duetto | triple cream brie | chilli, garlic and rosemary labna |
cheddar | quince paste | muscatels | lavosh

Charcuterie Board | \$32 GFO

For 2 people
Locally sourced cold cuts | Binnorie Dairy cheddar |
lavosh | wood-fired seasonal vegetables

desserts

Kirkton Park Lemon Cheesecake | \$18

Coconut ice- cream | chocolate crumbs | fresh berries

Chocolate Raspberry Coconut Pebble | \$18 VG

Raspberry jelly | dark chocolate coconut mousse |
crunchy oat base

Coffee Stone | \$18 GF

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 V GFO VGO

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

Quattro Formaggi | \$24 V GFO

Mozzarella | gorgonzola | goats cheese |
parmesan | white base

Peri Peri Chicken | \$26 GFO

Peri Peri marinated chicken | red peppers |
Spanish onion | mozzarella |
spicy roasted red pepper mayonnaise |
Napoli base

Prosciutto and Mushroom | \$26 GFO

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 GFO

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 VG

Steak Pomme Frites | \$36 DFO

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 GF *available from 5:30pm*

Truffle pomme purée | charred broccolini | baby carrots

Lemon Crusted Barramundi | \$39 GF *available from 5:30pm*

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

Sous Vide Chicken | \$39 GF *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

Served with vanilla ice cream

Fruit Plate | \$9 GF DF V

Sliced seasonal fruit

Pasta and Sauce | \$15

Served with your choice of penne or spaghetti
and Napoli sauce

Ham and Pineapple Pizza | \$15 VGO

Your choice of a tomato or BBQ sauce base

Sundae | \$9 GF V

Served with chocolate sauce and wafer sticks