

Celebrating NSW Wines

House made flat bread
herbs | parmesan

Starter

Beetroot Tart (v)

roasted fresh beet | parsley oil | goats curd | beetroot puree | baby herb salad
2024 Nick Spencer Pinot Gris | Hill Tops, NSW

Main

22 Hour Beef Short Rib (gf)

agave glaze | roasted eschallot | celeriac puree | baby carrot | fried leek
2022 Audrey Wilkinson Shiraz | Hunter Valley, NSW

Cheese

Truffle Brie | Adelaide Hills (gf, v)

toasted fig & orange fruit bread | fig & red wine spread
2023 Lark Hill Pinot Noir | Canberra Districts, NSW

Sweet

Limoncello Tart (v)

sweet almond pastry | torched meringue | house curd | lemon gel
2022 Robert Stein Harvest Gold | Mudgee, NSW