

# - The Menu -

Tuesday - Saturday 5.30 pm - 8.00 pm

## CHEF'S SHARE & SAVOUR

\$115 per guest (Minimum of 2 guests)

Too hard to choose? Let us do the hard work for you!

Enjoy a chef's seasonal selection of share plates from our carefully crafted menu.

Commence your dining experience with a glass of sparkling wine included!

## SNACKS

Freshly baked artisan bread, housemade mustard seed & fennel butter 2

Warm olives, lemon, garlic, rosemary 8

Market oyster, King Valley Prosecco granita, lemon 5

Ham hock & smoked cheddar croquette, paprika mayo 5

Yurrita Cantabrian anchovy fillets, sourdough, cultured butter 26

Two cheese platter, crackers, quince, nuts 29

## SMALL PLATES

Hiramasa kingfish crudo, grilled nectarine, lime aioli, tajin, pomegranate 30

Pork & chicken terrine, spiced apple chutney, pear, dill 27

Seared scallops, cauliflower, XO dressing 30

Stracciatella, romesco, nigella seed, zucchini salad 28

Kangaroo tartare, harissa, beetroot, tapioca cracker, onion rings 28

## LARGE PLATES

Fried gnocchi, goat's cheese cream, roast pumpkin, 'Old Boys' Tawny infused currants, sage 39

Spiced Rum glazed duck, caramelised pineapple, coconut & makrut lime sauce, cavolo nero 45

Grilled barramundi, ajo blanco, karkalla, green grape, pepitas 46

Roast pork cutlet, garlic & soy fried eggplant, sampari tomato, sesame & chilli oil 51

250g Scotch Fillet / Black Angus / Grain Fed / Riverina 54

250g Eye Fillet / Black Angus / Grain Fed / Riverina 64

*Steaks are char-grilled and served with rosemary salted chips & Diane sauce*

*Please note: Eye Fillet is an upgrade on the Chef's Share & Savour and other offers, therefore will incur a \$15 or upgrade charge*

## ADD ONS

Grilled broccolini, crème fraîche, caraway seed, manchego 12

Roasted chat potatoes, rosemary salt 12

Chips, Murray River salt, truffle aioli 12

Mixed leaf, orange, mint & pomegranate salad 12

## SWEETS

Vanilla pannacotta, orange & Campari jelly, orange granita, blood orange sorbet  
21

Banana & brown butter pudding, Classic Muscat caramel, vanilla bean ice cream  
21

Lemon & olive oil semifreddo, white chocolate soil, pistachio, local honey 21

Affogato (vanilla bean ice cream, espresso, Classic Muscat) 19

Trio of seasonal housemade ice cream and/or sorbet 19

Limoncello Float - House made lemon sorbet, topped table side with De Bortoli  
Limoncello Spritz 18

Sparkling Spider - Vanilla bean ice cream, topped table side with  
De Bortoli 2019 Sparkling Shiraz Durif 18

*Please advise our friendly staff of any dietary requirements*

*Please note, a 15% surcharge will be applied on Public Holidays*

**\*\*Please note that these items are subject to availability and may change depending on season and availability.**