





## A TASTE OF ROUNDHOUSE

\$160 per person | Hunter Valley Wine Pairing \$70 per person




Grilled figs, goats curd, barigoule vegetables, endive, mustard leaf

GF / V    





*Peterson House Sparkling Pinot Noir Chardonnay*

Line caught kingfish crudo, finger lime, blood plum, extra virgin  
olive oil GF / DF    

*Brokenwood Semillon*

Blue swimmer crab lasagna, prawn and crab bisque,  
lemon pangrattato    

*Keith Tulloch Chardonnay*


Slow braised pork, butternut pumpkin, sprouting cauliflower,  
calvados glaze GF / DF    

*Margan 'Breaking Bad' Barbera*

White Pyrénées lamb loin, braised shin, smoked eggplant,  
red peppers, sorrel GF / DF    

*Tyrrell's Hunter Valley Shiraz*






Palate cleanser GF / DF

Chocolate Crèmeux, caramelised white chocolate, burnt meringue, espresso ice  
cream GF  

*Brokenwood 'Sticky Wicket' Semillon*

V VEGETARIAN / VG VEGAN / DF DAIRY FREE / GF GLUTEN FREE

PLEASE NOTE THIS MENU IS SUITABLE FOR SOME DIETARY REQUIREMENTS, BUT NOT ALL

 LOCALLY SOURCED INGREDIENTS  REDUCING WASTE  ETHICAL MEATS  ECO FRIENDLY PACKAGING  CULTURALLY CONSIDERED

15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS. NO SPLIT BILLS. WE'RE CASH-FREE