

— ENTRÉE —

Quail, Dutch carrots, hazelnut, quandong, sorrel (gf, df) 25

Dry aged kingfish sashimi, golden beetroot, daikon, ponzu (gf, df) 26

Broccolini, asparagus, soybean hummus, radish, lemon, mustard (vg) 21

Blue Swimmer crab, chilli, coriander, pickled cucumber, salmon roe, finger lime (gf, df) 25

Crispy pork belly, candied red chilli, turmeric curry, pickled eschallot (df) 24

— MAIN —

Line caught market fish, charred cabbage, macadamia crumb, grilled lemon, caper butter (gf) 46

Honey and five spice duck breast, grilled radicchio, quandong and plum sauce (gf, df) 46

Pukara Estate lamb rump, roasted carrots, preserved lemon, labneh (gf) 46

Grilled aubergine, crisp kale, red peppers, white bean purée, caramelised shallots (vg) 35

Hunter Valley beef tenderloin, king brown mushroom, wilted greens, porcini jus gras (gf) 58

— SIDES —

Baby gem cos, red peppers, goats feta (v, gf) 12

Seasonal greens, Pukara Estate lemon olive oil (vg) 12

Fries, umami salt (vg) 12