

## ABOUT US

Inspired by seasonal, fresh and local produce, our team strives to bring you delicious food that we all love to enjoy ourselves, in a relaxed setting surrounded by our beautiful gardens and amazing artwork.

## STARTERS

House made damper   Taronga almond butter   Vegemite	10
Locally sourced marinated olives	10
House made dukkah   Strout farm olive oil   House made focaccia	15
Lemon myrtle salt & pepper whitebait   Fresh herbs   Tartare	15
BBQ pulled pork   Asian salad   Crispy noodles	18/38
Pickled squid salad   Fresh herbs   Cracked coriander	18/38
Marinated mushrooms   Garden salad	15
Crumbed fried brie   Hugh Hamilton 'The Ruffian' Cumberland sauce	15
Chef's cheese plate   Your choice of cheese (soft, blue or vintage)   House made accompaniments   Each additional cheese \$10	15
Vegan options available	



## You are welcome to choose a 'FEED ME' option

5 Course – 75pp

or

## A STORY WITH FRIENDS

6 Course with matched wines – 125pp

Can't decide? Let us take care of you and experience a range of dishes from across our menu, as selected by our chefs, for you and your guests.  
We can cater for all tastes and dietary requirements.

## MAINS

Barramundi   Lemongrass coconut sauce   Bok choy   Prawn crackers   Pink pickled ginger salad	38
House made ricotta gnocchi   Peas   Basil pesto cream	38
Juniper kangaroo   Beetroot hummus   Chef's greens	38
Black lip mussels   Seafood bouillabaisse   Chilli	38
Moroccan marinated chicken breast   Chef's greens   Native bush tomato chutney   Couscous	38
Beer battered broccolini   Couscous   Beetroot hummus	38

## SEASONAL SIDES

Buttered roasted chat potatoes   House made dukkah	12
Charred broccolini   Basil pesto	12
Chef's garden salad	12
Steamed rice   Fried shallots	12

## DESSERTS

Sunrise lime/lemon curd tart   Cream   Berries	15
Honey pannacotta   Red Poles Lilli Pilli jam   Edible dried flowers   Honeycomb	15
Malibu and mint caramelised pineapple   House made duo of sorbets   Toasted coconut   Anzac cookie	15
Warm chocolate and walnut brownie   Rose Kentish Honey Malt Liqueur custard semifreddo   Salty caramel peanut brittle	15
Affogato   Vanilla ice cream   Anzac cookie crumbs   Espresso   Your choice of liqueur	15
Chef's cheese plate   Your choice of cheese (soft, blue or vintage)   House made accompaniments   Each additional cheese \$10	15