

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
Bruschetta BBQ pulled pork Tomato BBQ sauce	16
Lemon salt n' pepper school prawns Thai chilli ginger sauce Kewpie	18
Zucchini corn fritters Bush tomato yoghurt	18
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
5 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 Pickled ginger & carrot salad	38
Seafood Bouillabaisse Chilli Parmesan Crusty bread	42
House made ricotta gnocchi Smoked chicken Peas Basil pesto cream (Vegetarian option available)	38
Szechwan juniper kangaroo Hummus Chef's greens Roasted beetroot	38
Lamb Rojan Josh Crispy spiced chickpeas Rice Naan	38
Lemon thyme marinated chicken breast Chef's greens Tomato basil sauce Roast vegetable couscous	38
Sweet potato Rojan Josh Crispy spiced chickpeas Roast vegetable couscous Naan	38

SEASONAL SIDES

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

DESSERTS

Vanilla pannacotta Red Poles house made apricot jam Fruchocs	15
Duo of sorbets Malibu and mint caramelised pineapple Toasted coconut	15
Stewed rhubarb, apple and pear Granola crumble Pouring cream	15
Warm chocolate and walnut brownie Cookies n' Cream ice cream Chocolate sauce 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