



#### Going solo | Choose any plate in a larger size 40 pp

Includes house made sourdough bread

Relax & let us feed you | A shared experience to be enjoyed by the whole table 3 shared courses | 60 pp or 90 pp with matched wines

Long lunch | Our signature dining experience to be enjoyed by the whole table 5 course degustation | 90 pp or 125 pp with matched wines

# **SMALL PLATES**

Kangaroo carpaccio, aged balsamic, bacon fat radish, macadamia, anchovy (Can be GF) 2021 Watervale Semillon

Grilled figs, Bungaree venison merguez, Paulett's honey, rivermint, pepperleaf dukkah (GF, DF, Can be Vegetarian & Vegan) 2022 'Elodie' Syrah

Pepperberry soba noodles, Sichuan duck leg, eucalypt chilli chau, coriander, shiitake (DF, Can be Vegetarian & Vegan) NV 'Trillians' Sparkling Red

Southern fried barramundi wings, zucchini pickle, garlic buttermilk, kunzea hot sauce 2023 Polish Hill River Riesling

## LARGER PLATES

Miso glazed Wagyu brisket, mushrooms, kombu, emu bush, succulents (GF, DF, Contains Seafood) 2019 Clare Valley Cabernet Merlot

Oak smoked duck breast, roasted carrot, pickled quandong, muntrie jus (Can be GF, DF) 2021 '109' Reserve Riesling

Saltbush gnocchi, Remarkable Meat Co lamb shoulder, warrigals, broccoli (Can be Vegetarian & Vegan) 2019 Clare Valley Shiraz

### **ON THE SIDE**

Triple cooked chips, eucalypt salt, bush aioli (GF, DF) 12

BBQ bok choy, house made oyster sauce, furikake, Aussie 5 spice (DF, can be GF, Contains Seafood) 14

Roasted cauliflower, spiced yoghurt, smoked almonds, saltbush

(DF, Contains Nuts, Can be GF) 14

# **SWEETS & CHEESE**

Macadamia ice cream sandwich, candied pumpkin, lilly pilly mead, blackberries (Can be GF, Contains Nuts) 17 2023 'Missy' Riesling

70% dark chocolate tart, mulberry, eucalyptus caramel, pistachio (Contains Nuts) 17 NV 'Out of the Shed' Muscat

> Affogato - house made vanilla ice cream, gum leaf crostoli 17 Add your favourite | Kahlua, Frangelico or Muscat 8

Selection of 3 Local and International cheese, condiments, sourdough & lavosh 45

**36 month Comte, pear tarte tartin, walnuts, muntries** 17 (Can be GF) 2022 'Alison' Botrytis Riesling

### **KIDS MENU**

\$25 per person includes;

House made sourdough bread, choice of main meal, drink, Golden North ice cream & activity pack

Cheese & crackers, cheddar cheese with crunchy lavosh

Ham & cheese sourdough toastie

**Crumbed Greenslades chicken & chips** 

Fresh house made pasta with Kangaroo bolognaise

#### **Golden North ice-cream**

Chocolate | Strawberry | Caramel topping

Please note there is a 10% surcharge on public holidays on all restaurant purchases \*Wine listed under each meal is a suggested wine match only