

Entrees and Share plates

Cured meats	\$17.00
Wagyu bresaola, Lonza and Nduja served with cornichons and sourdough	
Chicken liver and brandy parfait	\$14.00
Served with onion marmalade and toasted sourdough	
Olives and Dips	\$13.50
Australian marinated olives, homemade dips and Turkish bread	
Australian cheese	\$18.00
Tarago Blue Orchid, Old Telegraph Triple Cream and Trinity Cellars Cheddar served with crackerthins and marinated figs	
Sydney rock oysters	
Lemon and shallot vinegar	
Half dozen	\$16.00
Full dozen	\$26.00

Salads

Wagyu Bresaola	\$19.50
Thinly sliced bresaola with rocket, shaved pecorino and caramelised pear	
Crispy duck	\$18.50
Watercress, sliced shallots and beansprouts with homemade smoked BBQ sauce	
Honey roast pumpkin	\$17.00
Marinated feta, spinach and salted almonds	
Spiced calamari	\$18.00
Szechuan pepper salt, chilli, coriander and citrus aioli	

Mains

Queensland Spanner crab linguine	\$24.00
Lemon, chilli, garlic, olive oil and rocket	
Smoked chicken risotto	\$22.00
Crushed spring peas, pancetta and parmesan	
Homemade potato gnocchi	\$23.00
Caponata and woodside chevre	
Crisp pork belly	\$25.00
Slow braised in masterstock with sesame, asian greens and oyster mushrooms	
Crisp skin salmon	\$24.00
With tomato, white bean and fennel	
Veal and chorizo burger	\$19.00
With rocket, sautéed onions, parmesan aioli and fries	



Skewers

Thai Prawn	\$32.00
Marinated king prawns with coconut rice, thai salad and chilli lime dipping sauce	
Mexican pork	\$28.00
Marinated pork loin with yellow rice, mixed bean salad and guacamole	
Morrococan lamb	\$32.00
Marinated lamb rump with cous cous, chickpea salad and harrisa	
Portuguese chicken	\$28.00
Marinated chicken breast with spicy fries, garden salad and chilli sauce	

Steaks

250g Angus Scotch Fillet	\$26.00
Pasture fed, O'Connor, Wagga NSW	
300g Angus Sirloin	\$30.00
150 days grain fed, Riverine, Wagga NSW	
300g Wagyu Rump MB4-5+	\$34.00
450-500 days grain fed, Oakleigh Ranch, Darling Downs QLD	
400g Angus Ribeye on the bone	\$36.00
Pasture fed, Grasslands, Wagga NSW	

All steaks served with watercress and fries

Sauces

-Homemade smoked BBQ	-Red wine butter
-Pink peppercorn	-Creamy mushroom
-Roasted garlic aioli	

All sauces \$2.00

Sides

-Creamed potatoes	-Shoestring fries
-Green beans with almond butter	-Garlic foccacia and aioli
-Garden salad	

All sides \$6.00

Desserts

All desserts \$10.00

Buttermilk panacotta
with vincotto poached strawberries

Chocolate brownie
with orange, pistachio and Vanilla ice cream

Rhubarb crumble
with star anise and crème fraiche

