

Sydney Rock Oysters \$5ea
Barrastrami, fried bread + horseradish \$6ea
Pig's head croquette + roasted pear \$7ea
Cheddar fritter + green chilli \$5ea
Our bread + butter \$8

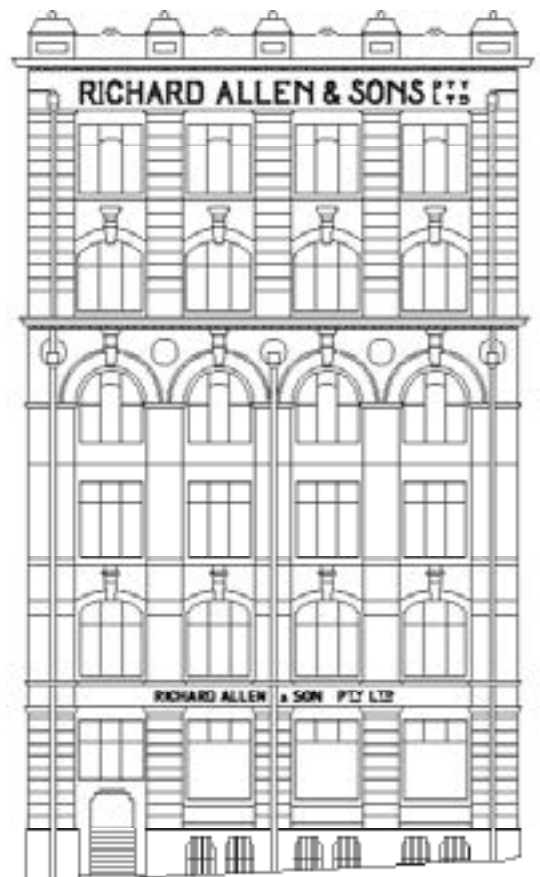
Raw fish, lemon myrtle + bush tomato \$24
Warialda beef tartare, mushroom, black garlic + chestnut \$24
Housemade charcuterie selection \$22
Duck parfait, pickled grape + rye brioche \$20
Our haloumi, fennel pollen \$16

Charred octopus, chickpea + preserved lemon \$24
Heirloom beetroots, quince + lactic curd \$24
Roasted pumpkin, macadamia + sea lettuce \$22
Baby kipflers, smoked garlic + saltbush \$18
Mixed leaves, radish + kombucha vinaigrette \$14

Grilled fish, pancetta + cos \$48
Wood grilled seafood stew \$45
Scotch fillet + wakame butter \$58
Wood roasted pork chop, pickled seeds + buds \$46
Lamb rump, pumpkin, radicchio + hazelnuts \$45

Quince brulee \$14
Chocolate marquise + wattleseed \$16
Honey tart + cultured cream \$14
Australian cheese plate \$14 / \$36

Chef's menu to share \$85pp



HAZEL