

Chef's Shared Menu

Aged cheddar + brioche
Oyster + nasturtium

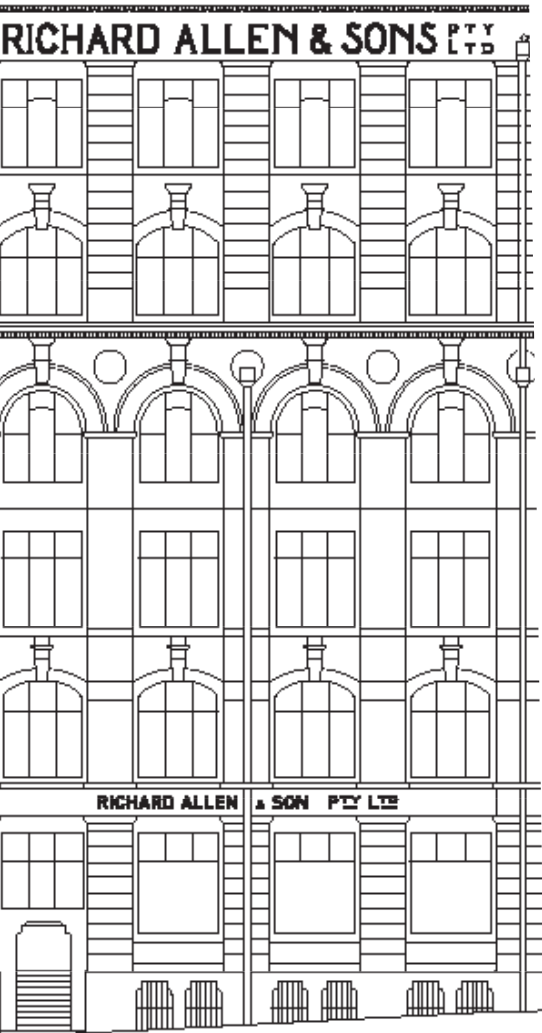
Housemade charcuterie
Our bread + butter
New season asparagus + preserved lemon
Warialda beef tartare, lovage + game chips

Wood roasted pork belly, charred leek + wild garlic
Farm leaves, candle radish + champagne
Baby kiplers, lemon + oregano

Yoghurt mousse, blush strawberry + white chocolate

Additions -
Oysters \$6ea
Cheese selection \$38

HAZEL



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