

Oysters \$6.5ea  
Manchego custard + brioche \$8ea  
Crab hash + aioli \$13ea  
Pink snapper, witlof + apple \$11ea  
Pork cracker + lovage \$9ea

Our bread + butter \$10  
House made charcuterie selection \$38  
Friggitello peppers, spring onion + Chevrano \$24  
Warialda beef tartare, bullhorn pepper + game chips \$29  
Alpine trout, salted cucumber + horseradish \$27  
Sweet Bite tomatoes, cod roe + salmon pearls \$26

Sugarloaf cabbage, cultured cream + hazelnut \$32  
Wood roasted pork belly, charred leek + tomatillo \$47  
Rock flathead, green tomato + vierge \$48  
O'Connors Premium Striploin MB4+ 300g, burnt carrot + miso \$54  
Black Opal Wagyu Scotch fillet 6-7+ 300g, madeira + peppercorn \$76

Farm lettuce, shallot cream + radish \$16  
Baby kestrel potatoes, oregano + sour cream \$16

Chef's menu to share \$90pp  
+ Matched beverage - ask us for options

# HAZEL