

Chef's Shared Menu

Manchego custard + brioche

Oyster + nasturtium

Housemade charcuterie

Our bread + butter

Sweet peppers, spring onion + Chevrano

Warialda beef tartare, bullhorn pepper + game chips

Wood roasted pork belly, charred leek + tomatillo

Farm lettuce, shallot cream + radish

Baby kestrel potatoes, oregano + sour cream

Yoghurt mousse, blood plum + white chocolate

Additions -

Oysters \$6.5ea

Cheese selection \$38

HAZEL