

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

Our bread + butter \$10
House made charcuterie selection \$38
Sweet peppers, spring onion + Chevrano \$24
Warialda beef tartare, bullhorn pepper + game chips \$29
Alpine trout, salted cucumber + horseradish \$27
Clarrie's tomatoes, cod roe + rocoto pepper \$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
"The Matriach" Vintage Wagyu Scotch 5+ 300g, rocoto pepper sauce \$82

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