

Oysters \$6.5ea
Manchego custard + brioche \$8ea
Crab hash + aioli \$13ea
Raw fish, witlof + apple \$11ea
Pork cracker + cod roe \$9ea

Our bread + butter \$10
House made charcuterie selection \$38
King Oyster mushroom, toasted spelt + Raclette \$24
Warialda beef tartare, bullhorn pepper + game chips \$29
Alpine trout, salted cucumber + horseradish \$27
Cobia, fermented tomatillo + nduja \$26

Sugarloaf cabbage, cultured cream + hazelnut \$32
Wood roasted pork belly, charred leek, black garlic \$47
Rock Flathead, lovage + Ramarro greens \$48
Quail spatchcock, confit white onion + preserved lemon \$53
O'Connors Premium Striploin MB4+ 300g, burnt carrot + miso \$54
Westholme Wagyu Scotch 6+ 300g, rocoto pepper sauce \$86

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