

First

HOUSE BREAD - 5 pp

Cold press extra virgin Dionysus robust, cultured butter

“MANZANILLA” OLIVES - 12

Ortiz anchovies, boquerones and sliced ciabatta

NAROOMA NSW ROCK OYSTERS - 4 each

Fresh large shucked Narooma NSW rock oysters, Natural or with aged balsamic and extra virgin

SMOKED MUSSELS - 6 pp

Manuka wood smokehouse, bruschetta on a house sourdough croute

PAN FRIED PANZAROTTO - 6 each

Semolina flour turnover with roasted beetroot, goat cheese and walnuts, pounded pesto

PIQUILLO ROASTED BABY PEPPERS - 6 each

Stuffed with QLD mud crab meat and Carpentaria prawns cutlets, romesco

SMOKED PORK EMPANADAS - 7 each

Watercress and cultured milk aioli

CHARRED QLD SCALLOPS - 5 each

Horseradish crème fraiche, pickled radish and tarragon gremolata

MORCILLA - 5 each

House blood sausage, rustic bread and baby pepper

PAN TOSSED SQUIDS - 17

Marinated in pil pil, heirloom tomato marmalade and salt pickled cucumber

CROQUETAS - 6 each

Jamon iberico, bluefrog duck and truffle ghee, manchego béchamel

CHURROS - 7 each

Fresh goat cheese, dark honey and mustard seeds sauce

BUTIFARRA BLANCA - 18

House suckling pig sausage, pine and brown mushrooms, herbs gremolata

SAUTÉED BABY OCTOPUS - 16

Crispy potatoes and roasted pepper, balsamic pesto

CARPENTARIA KING PRAWNS SPLIT - 17

Pan roasted in “pil pil”, lemon thyme pangrattato

CHARRED HOUSE CHORIZO - 16

With sautéed Alubia white beans

BERKSHIRE PORK BELLY - 19

Roasted in balsamic, red rose rhubarb and apple martini

PETUNA SMOKED OCEAN TROUT - 19

Brioche pan fried on extra virgin and mustard seeds, pickled fennel and watercress and horseradish crème fraiche

GRILLED HALOUMI CHEESE - 16

With organic baby beets, mixed leaves, beetroot vinaigrette and basil pesto

Cured

SERVED WITH BREAD AND HOUSE PICKLED

CHARCUTERIES BOARD 120g 26

JAMON IBERICO DE BELLOTA “PATA NEGRA” 50g 26

PROSCIUTTO SAN DANIELE CURED 24 MONTHS 50g 22

ARTISANAL AIR DRIED WAGYU BEEF BRESAOLA MB9 50g 24

Sides

ALL 9

TAROZ OF YELLOW POTATOES MASHED, SAUTÉED ONIONS AND GREEN BEANS

ORGANIC CARROTS AND CHARCOAL PUMPKIN, BASIL PESTO

WOOD FIRE ROASTED POTATOES, ROSEMARY AND THYME INFUSED

GRILLED MIXED MUSHROOMS SAUTÉED IN EXTRA VIRGIN

ALUBIAS WHITE BEANS, CHORIZO AND CHILLI “SOFFRITTO”

TOMATINA OF SLICED MARINATED FRESH TOMATOES, BABY CAPERS AND OREGANO

GREENS OF SAUTÉED SPINACH AND POACHED BROCCOLINI

POACHED ORGANIC SILVERBEET, SULTANAS AND TOASTED ALMOND FLAKES

Second

FAVA BEAN FRITTERS - 22

Poached free range egg, goat curd, salmorejo and salted spicy chickpeas

ROTOLO - 25

Of fresh ricotta cheese and charcoal pumpkin, pine nuts and basil pesto, burnt butter tomato and herbs gremolata

RAVIOLI - 29

Stuffed with mascarpone and Alaskan crab meat, scampi bisque

HANDCUT "MALTAGLIATI" PASTA - 27

Braised lamb in balsamic sauce, pecorino sheep cheese and gremolata

ARROZ CALDOSO - 31pp

King prawns with saffron and pimenton

"MAGRET DE PATO"

MURRAY RIVER DUCK BREAST - 34

In Sous vide marinated with honey and black olives, seared in balsamic, with your choice of a side

FISH OF THE DAY - mp

Grilled and oven roasted, with your choice of a side and a sauce



Open Fire Roasted, Grilled or Wood Fired

INCLUDES A CHOICE OF A SIDE AND A SAUCE

OUR MEATS ARE SUPPLIED BY: RANGERS VALLEY PURE BREED BLACK ANGUS, NEW ENGLAND TABLELANDS NSW, DARLING DOWNS QLD, BLACKMORE WAGYU BEEF VICTORIA. ALL THE ANIMALS ARE BETWEEN 4 TO 8 YEARS OLD, GRASS AND GRAIN FED, THE MEATS ARE DRY AGED MINIMUM 4 WEEKS.

SLOW ROASTED WAGYU SKIRT STEAK - 29

300g, marbled 7+

GRILLED ANGUS RIB EYE ON THE BONE - 39

400g

GRILLED ANGUS FILLET TENDERLOIN - 36

250g

GRILLED WAGYU RUMP CAP - 35

250g, marbled 9

SLOW ROASTED ANGUS SHORT RIBS CUT ACROSS - 28

400g

OUR WHOLE ANIMALS ARE SUPPLIED BY: COWRA LAMB OF BREAKOUT RIVER (LACHLAN VALLEY NSW) BORROWDALE FREE RANGE KUROBUTA BERKSHIRE PIG (DARLING DOWNS QLD). THE CHICKENS ARE FREE RANGE RSPCA APPROVED AND UNDER FREPA STANDARDS (ACT, NSW), THE CHICKENS ARE SLOW GROWN, NON GM, CORN AND FORAGE FED.

SUCKLING LAMB PORTION - 39

8 to 10 hours slow roasted, 14/16 kg size

SUCKLING PIG PORTION - 39

8 to 10 hours slow roasted, 14/18 kg size

CHARRED AND WOOD ROASTED CHICKEN BREAST SUPREME - 28

250g

WHOLE ROASTED ANIMALS - PP

Available for tables order

Condiment Sauces

3 MUSTARDS:

DIJON, SEEDED OR HOT ENGLISH

SHIRAZ AND SHORT BEEFS JUS

SCENTED APPLE AND MANZANILLA

LEMON AND CLARIFIED BUTTER

HORSERADISH CRÈME FRAICHE

ROQUEFORT CREAM COGNAC

ROASTED GARLIC AND ROSEMARY

ROMESCO CHILLY AND ALMOND