

Begin with freshly baked Artisan Bread of the Day with truffle-infused butter

ENTREE

Tomato Burrata ^{VG D N}

Blackmans Point Farm Blistered Heirloom and Cherry Tomatoes, Homemade Burrata, Pesto, Balsamic, Basil Oil

2023 Casalforte Pinot Grigio, Veneto, Italy + \$12

Southern Calamari ^G

Crisp, Small-batch fried, Furikake Seasoning, Sriracha Aioli

2022 Contesa Pecorino DOC, Abruzzo, Italy + \$14

Gnocchi ^{G D}

Wagyu Brisket Ragu (MS+4), 30 months Parmigiano Reggiano D.O.P

2022 Robert Stein Merlot, Mudgee, New South Wales + \$12

MAIN SELECTION

CHOOSE ONE

Served with Hand-Cut Sweet Potato Chips and Rocket and Parmesan Salad

Tassal Strahan Tasmanian Salmon ^{G SE}

Miso Marinated, Bok Choy, Yuzu Mayo, Wasabi Peas and Roasted Small Batch Sesame Dressing

2023 Te Mata Estate Chardonnay, Hawkes Bay, New Zealand + \$16

Chicken Breast ^D

Milking Yard Farm chicken, Piri Piri Spice, Kipfler Potatoes, Chermoula, Fire-roasted Corn Kernels, Merlot Jus

2023 Undivided 'The Brave Heart' Pinot Noir, Pays d'Oc, France + \$14

12-Hour Beef Cheeks ^D

Slow-cooked Jack's Creek (NSW) Beef Cheeks, Mashed Potato, Blistered Truss Tomatoes, Merlot Jus

2022 Red Claw Shiraz, Heathcote, Victoria + \$13

DESSERT SELECTION

CHOOSE ONE FOR THE TABLE

Irish Cream Bread Pudding ^{D G}

Baileys Irish Cream, Sea Salt Caramel Sauce, Yoghurt Gelato

2020 Noble One Botrytis Semillon, Riverina, New South Wales + \$16

The 1920s "Australian" Pavlova ^D

Seasonal Berries, Mixed Berry Coulis, Garden Mint

2023 La Caliera Moscato d'Asti, DOCG, Piemonte, Italy + \$12

N Contains Nuts • **D** Contains Dairy • **SF** Contains Shellfish • **SE** Contains Sesame

VN Vegan • **VG** Vegetarian • **G** Contains Gluten • **NW** No Wheat, but potential contamination

Surcharges apply on Credit Cards (1.5%) and Public Holidays (15%) • Service charges apply to Groups of 10+ (10%)