

# SEASONAL TABLE / \$58pp

*A fresh, daily selection masterfully curated by our Executive Chef, highlighting the best of local Artisans and Providores. From handcrafted seasonal soup to sustainable seafood delicacies, The Seasonal Table is a vibrant showcase of freshness and flavour.*

## À LA CARTE

**Soup of the Day** 24  
Chef's seasonal, daily creation, served with toasted sourdough GFA

### APPETISERS

**Sydney Rock Oysters** GF, DF ½ Dozen / Dozen 38/76  
champagne mignonette

**Three Mills Bakery Sourdough** v 13  
olive oil, vincotto

**ALTO Olives** v, GF, DF 12

**Vannella Burrata** v, GFA 28  
heirloom tomato, pesto, rye crisp

**Hiramasa Kingfish Crudo** GF 32  
blood orange, citrus vinaigrette

**Jamon and Chilli Croquettes** 3 pieces 20  
aioli, manchego

**Beef Carpaccio** GF 29  
shaved parmesan, capers, rocket, lemon oil

### SALADS

**Chargrilled Artichoke & Granny Smith Salad** GF 28  
baby rocket, aged prosciutto, shaved parmesan, lemon-truffle vinaigrette

**Caesar Salad** 27  
baby cos, crispy bacon, parmesano, soft-boiled farm egg, anchovy, crouton, house caesar dressing

**Add:** Smoked Salmon 10 | Free-range Chicken 10

## MAINS

<b>Green Pea Risotto</b> v, GF	33
carnaroli, pecorino	
<b>Roasted Pumpkin</b> VG, V, GF, DF	28
smoked romesco, almond	
<b>BBQ Portobello Skewer</b> VG, V, GF, DF	29
bok choy, gochujang emulsion	
<b>Fresh Pappardelle</b>	36
braised veal ragu, shaved pecorino	
<b>Snapper Fillet</b> GF	52
beurre blanc, finger lime	
<b>Homemade Barramundi &amp; Crab Ravioli</b>	45
bisque, salmon caviar	
<b>Valley Free Range Chicken Breast</b> GF	44
celeriac, salsa verde, jus	

### SIDES

<b>Fries</b> GF	14
<b>Charred Broccolini</b> GF, DF	15
lemon zest, toasted almonds	
<b>Steamed Spring Vegetables</b> VG, V, GF	16
<b>Mixed Leaf Salad</b> VG, V, GF, DF	13
fennel & cucumber, lemon vinaigrette	

## THE DESSERT CART / \$22 each

<b>Bombe Alaska Passionfruit Cheesecake</b>	
<b>Rhubarb &amp; Strawberry Tart</b> GF	
strawberry ice cream, rhubarb & cream cheese frangipane, compressed rhubarb & lemon myrtle, strawberry	
<b>Black Forest</b>	
chocolate mousse, mud cake, morello cherry, opalys chocolate	
<b>Selection of Sorbet</b> VG, DF	
seasonal fruit sorbets	

## FROM THE GRILL

*All grill dishes served with one sauce and mustard of your choice*

### FOR SHARING

<b>1.2kg Tomahawk</b> 45 minutes cooking time	210
perfect for 3. PINNACLE MB2+ VIC	

### INDIVIDUAL CUTS

<b>200g Beef Rump</b> - Grainge Silver – NSW	29
<b>300g Sirloin</b> - Riverina Angus – NSW	59
<b>180g Eye Fillet</b> - Riverina Angus - NSW	59
<b>200g Lamb Backstrap Herb Crust</b> - White Pyrenees, VIC	42
<b>240g Duck Breast</b> - Wollemi, NSW	38
<b>300g Pork Sausage Txistorra</b> - Spanish-style chorizo	41
<b>350g Rib Eye</b> boneless	67

### HOUSE-MADE SAUCES

Red Wine Jus, Brandy Cream Peppercorn, Garlic Herb Butter, Creamy Forest Mushroom

**Mustards** - Dijon, Wholegrain, Hot English

## ARTISANAL CHEESE TROLLEY / \$38

A curation of the finest cheeses from across Australia, accompanied by seasonal fruits, nuts, artisan crackers, and condiments.

**Berry Creek Riverina Blue**, Gippsland VIC

**Bay of Fires Cheddar**, Tasmania

**Woodside Charleston Jersey Brie**, South Australia

