

Entrée

Bangalow Pork Belly 19
masterstock braised pork belly,
celeriac purée, burnt blood orange gel, pork jus [g]

Spinach & Ricotta Agnolotti 19/29
burnt butter, sage,
shaved pecorino [v]

Grilled Octopus 19
witlof, radicchio, pancetta,
celery & macadamia [g]

Roast Beetroot Salad 18
cavolo nero, farro,
house made spiced ricotta, pine nuts, pickled beetroot [v]

Mains

Wild Mushroom Pithivier 29
roasted vegetables, puff pastry,
crème fraiche, truffle veloute [v]

Baked Chicken 36
breast chicken, spiced carrot puree, roast potato,
crisp chicken skin, corn shoots, jus

Wagyu Beef 42
300g Wagyu flatiron steak, potato gratin,
roasted beetroot purée, cavolo nero,
pepper berry jus

Risotto of Peas & Pancetta 27
creamy arborio rice, fresh peas, pancetta,
mascarpone, pecorino

Catch of the Day 37
locally sourced line - caught sustainable fish,
peperonata, spinach, lemon

Parpardelle 21/31
house made pasta, slow braised beef shin ragu,
freshly grated parmesan



Sides

8

Warm Bread, Confit Garlic
house made ciabatta, aged balsamic,
extra virgin olive oil

Rosemary Kipfler Potatoes
confit garlic, extra virgin olive oil [g]

Steamed Greens
broccolini, peas, green beans, zucchini,
toasted almonds [g][v]

House Salad
mixed leaves, tomato, cucumber,
spanish onion, balsamic dressing [v]

Shoestring Fries
sea salt, truffle aioli [v]

Desserts

Chocolate Fudge Torte 16
bourbon, coffee, macadamia brittle, praline,
bourbon vanilla ice cream [g]

Lemon Tart 16
lemon myrtle, bush lemon sorbet,
native berry compote, wattleseed crust

Three Cheese 20
internationally produced artisan cheese, a
pple, muscatels, quince, dulce de batata, lavosh