

Tasting Menu

ALL THE BEST PARTS

\$55pp min 2 people

(available from 5:00pm)

Mixed Central Ranges Olives: jumbo green kalamata, manzanillo, ligurian, black kalamata

Tasmanian Salmon Gravlax: house citrus cured, spiced labna, pickled beets, crostini, spring onion, dill

1.5kg Whole Butterflied Portuguese Chicken: organic, free range flame grilled, paprika, garlic, onion, lemon, cous cous, peri peri sauce (quinoa gluten free option available)

Baked Sweet Potato (gf): Tumeric yogurt dressing, coriander

Charred Summer Vege (gf): seasonal fresh vege

Dessert: chef's choice

Small Share

STARTERS AND ENTREES

Mixed Central Ranges Olives	8
jumbo green kalamata, manzanillo, ligurian, black kalamata	
Grissini	9
house made strips, fresh daily dip	
Calamari Fritto (gf)	19
chilli, salt, oregano, house made, aioli, lemon	
Baked Sweet Potato (gf) (v)	12
tumeric yogurt dressing, coriander	
Tasmanian Salmon Gravlax	19
house citrus cured, spiced labna, pickled beets, crostini, spring onion, dill	
Beef Skewers (gf)	25
grass fed beef, honey, smoky bacon marinade, salsa verde	
Pork Fennel Meat Balls	23
cauliflower puree, fresh fennel & apple, sticky balsamic, crackle	

Salads & Sides

something extra
(available all day)

Summer Salad (v) seasonal local leaf & herbs, ask your server for daily special	21
Rocket (gf) (v) side salad, parmesan & pomegranate balsamic	13
Polenta Chunk Chips (gf) (v) parmesan, tomato relish	16
Roast Chickpea Quinoa Salad (gf) (v) feta, pine nuts, currants, sliced almonds, radish, rocket	22
Charred Summer Vege (gf) (v) seasonal fresh vege, char grilled	16
Shoestring Fries (gf) (v) house made aioli	9

lunch

light and fresh
(12 to 5pm)

Steak Sandwich scotch fillet, onion jam, rocket, tomato chutney, provolone cheese, rustic bun	21
Pulled Pork Bun 10hr slow cooked, rustic bun, special apple & coriander coleslaw, house made BBQ sauce	19
Tandoori Chicken Wrap tatziki, spring onions, rocket, sliced cucumber, feta	19

Large Share

to be enjoyed with others
(available from 5:00pm)

Mountain Grazing Plate assorted charcuterie, smoked nundle trout, local and international cheeses, daily dip, charred vege, kurrajong kitchen lavosh (vegetarian option available)	48
1.5kg Whole Butterflied Portuguese Chicken organic, free range, flamed grilled, paprika, garlic, onion, lemon, cous cous, peri peri sauce (quinoa gluten free option available) (35mins cooking time)	54
1.2kg Lamb Shoulder (gf) 12 hours braise, bone in, pomegranate glaze, confit garlic rosemary (45 mins cooking time)	60

Mains

a meal for yourself

350g Hillbilly Cider Pork Sausage Wheel (gf) hillbilly cider, apple corriander coleslaw, mustard	28
Gnocchi (v) house made fresh ricotta, zucchini, lemon, herbs	27
Barramundi (gf) pan seared 250g fillet, ratatouille, lemon, fresh herbs	33
Spaghetti Meat Balls grass fed beef, house passatta, tomato, basil, parmesan	27

Pizzas

the real deal
(available all day)

Margherita (v) passatta, mozzarella, fresh tomato, basil	21
Salted Anchovie potato, confit garlic, oregano	24
Pumpkin (v) passatta, house made onion jam, feta & spinach	26
Trunkey Creek passatta, chorizo, salami, pepperoni, mozzarella	26
Proscuitto artichoke, rocket, parmesan, balsamic	28
Six Cheese (v) feta, buffalo mozzarella, gorgonzola, parmesan, scamorza, provolone	28
Nundle Smoked Trout creme fraiche, onions, caper, rocket, spanish onion	30

Desserts

there's always room

Caramelised Pineapple salted caramel popcorn, toasted coconut, vanilla ice cream	13
Vanilla Pannacotta seasonal bowen mango cheek	14
Local and Imported Cheeses \$10 each, lavosh, fresh fruit	10
Two Scoop Gelato choice of chocolate, vanilla, strawberry, lemon or mango	9