

Tasting Menu

\$59 per person, min 2 people
(evenings from 5pm)

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

Baked Camembert: small wheel, house made onion jam, crostini, maple walnuts

1.2kg Lamb Shoulder (gf): 12 hours braise, bone in, pomegranate glaze, confit garlic, rosemary

Roasted Pumpkin (gf): tahini dressing, crispy kale and pepitas

Broccolini (gf): toasted almonds and lemon

Dessert: chef's choice

Small Share

(12pm-3pm and evenings from 5pm)

Mixed Central Ranges Olives (v) jumbo green kalamata, manzanillo, ligurian, black kalamata	8
Grissini (v) house made pizza strips, sticky pomegranate balsamic glaze and olive oil	9
Calamari Fritto (gf) chilli, salt, oregano, house made aioli, lemon	19
Pork Meat Balls pork, smoked turnip & parsnip puree, crispy beetroot chips	23
Chicken Souvlaki (gf) grilled chicken skewers, greek cabbage salad and crispy halloumi	18
Baked Camembert small wheel, house made onion jam, crostini, maple walnuts	22
Mussel Pot (gf) spring bay mussels, passata, chorizo, garlic, house baked bread	24

Salads & Sides

(available all day)

Rocket (gf) (v) side salad, parmesan & pomegranate balsamic	side 13
Warm Spring Salad (gf) (v) warm quinoa, braised leek, crispy brussel sprouts, labna & roasted chestnuts, sweet potato crisps	side 14 / lg 25
Polenta Chunk Chips (gf) (v) parmesan, tomato relish	14
Broccolini (gf) (v) toasted almonds and lemon	15
Roasted Pumpkin (gf) (v) tahini dressing, crispy kale and roasted pepitas	12
Shoestring Fries (gf) (v) house made aioli, rosemary	9

lunch

(available all day to 5pm)

Steak Sandwich 150g scotch fillet, onion jam, rocket, dijonnaise, smoked provolone cheese, turkish bun	23
Mushroom Burger portabello, rocket, baby spinach, creamed goats cheese, almond parsley pesto, sweet potato crisps, turkish bun	18
Pulled Pork Bun 10hr slow cooked, special apple & coriander coleslaw, house made BBQ sauce, turkish bun	19
Soup ask your server today's seasonal soup served with fresh house baked bread	15

Large Share

(evenings from 5pm)

Jacqueline's Spanish Seafood Paella (gf)	55
whole australian gulf king prawns, calamari, spring bay mussels, roasted capsicum, trunkey creek chorizo & peas (30mins)	
1.2kg Lamb Shoulder (gf)	65
12 hours braise, bone in, pomegranate glaze, confit garlic, rosemary (45mins)	
Moroccan Tagine Hot Pot (gf) (v)	45
spiced root vegetables & chickpea stew, dried apricots, couscous, princess pantry preserved bilpin bush lemons, sumac onions, yoghurt, almonds	

Mains

(12pm-3pm and evenings from 5pm)

Crispy Skin Barramundi (gf)	37
250g fillet, spring peas, broad beans, asparagus, watercress, herb salad and lemon myrtle parsley butter	
Beef Ragu	28
slow braised beef, fresh pappardelle, passata and parmesan	
Vegetarian Lasagne (gf) (v)	25
mushroom, fresh ricotta, silverbeet, smoked provolone	
Baked Cottage Pie (gf)	32
braised beef & vegetables, topped with mash potato (25mins)	

Pizzas

(available all day)

Margherita (v) passata, mozzarella, basil	21
Salted Anchovy potato, confit garlic, oregano	24
Pumpkin (v) passata, house made onion jam, feta & spinach	26
Trunkey Creek passata, chorizo, salami, pepperoni, mozzarella	28
Prosciutto 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

Pannacotta (gf) maple syrup, stewed rhubarb and pistachio praline	12
Macadamia & Sticky Date Pudding caramel sauce, vanilla ice cream	14
Chocolate Mousse seasonal fresh fruit	14
Local and Imported Cheeses milawa blue, kingfisher double brie, wannambool red cheddar \$10 each, lavosh, fresh fruit	10
Gelato: one or two scoops choice of chocolate, vanilla, lemon or mango	4.5 / 9

Coffee and Tea

Espresso	3.00
Long Black, Flat White, Cappuccino, Latte, Chai Latte	4.20
Mocha, Hot Chocolate	4.50
Modifications: Soy, Almond, Coconut, Lactose Free	0.50
Extras: Large, Extra Shot, Caramel or Hazelnut syrup	0.50
Tea Craft Tea: Earl Grey, Green Tea, Peppermint, Chamomile, Lemongrass	
Silver Jasmine, English Breakfast	4.50
Chai Massala	5.00
Iced Chocolate, Iced Coffee, Iced Chai	7.50
Babycino	1.00

Juice and Soft

Kids Pink Lemonade	4.00
Kids Spider: Pepsi or Pink Lemonade	7.00
Santa Vittoria Sparkling Water 500mL	7.00
Santa Vittoria Italian Sparkling: Chinotto, Aranciata, Limonata	5.00
Pepsi, Pepsi Max, Lemonade, Lemon Squash, Ginger Ale, Soda, Tonic	4.50
Santa Vittoria: Pear or Peach Nectar	4.50
Hillbilly Non Alcoholic Cider	6.50
Parker's Organic Orange Juice, Logan Brae Cloudy Apple Juice	4.50
Cranberry Juice, Tomato Juice	4.50

Beer and Cider

Boag's Light	Bottle	7.00
Crown Lager	Bottle	8.00
Hillbilly Pear Cider	Bottle	9.00
Hillbilly Apple Cider	Draught	7.50
Badlands Pale Ale	Draught	9.00
Badlands Seasonal	Draught	9.00
Pilsner Urquell	Bottle	9.00

Cocktails

Garage Bellini italian sparkling and peach nector	15.00
Shaken Daiquiri fresh squeezed lime and bacardi rum	17.00
Martini Vodka, Gin or Espresso	18.00
Caprioska muddle fresh lime, sugar and vodka	17.00
Monkey Wrench banana infused jack daniels, cinnamon sugar syrup	17.00
Negroni campari, sweet vermouth, gin	17.00
Cosmopolitan vodka, cointreau, lime, cranberry	17.00
Sangria Carafe spiced brandy, red wine and orange	19.00
Margarita tequila, cointreau, lime juice	17.00
Aperol Spritz aperol, prosecco, orange slice and soda	17.00

Affogatos

Classic frangelico	16.00
Hard grappa	16.00
Soft amarula creme	16.00
Gold baileys	16.00
Black sambuca	16.00
Neat double shot of coffee	12.00

Spirits

Vodka ruskov	9.00
Vodka stone pine wild lime	11.00
Vodka grey goose	11.00
Gin bombay sapphire	11.00
Gin stone pine	12.00
Rum bacardi	9.00
Rum stone pine spiced rum	12.00
Tequila el jimador	9.00
Tequila patron XO coffee	14.00
Tequila don julio anejo	14.00
Bourbon jack daniels	10.00
Bourbon makers mark	11.00
Bourbon woodford reserve	13.00
Whisky ballintines finest	9.00
Whisky canadian club	10.00
Whisky glenfiddich 15y single malt	18.00
Cognac courvoiser vsop	14.00

Sparkling Wine

Printhie Sparkling (2017) Orange, NSW	Gls 9	Btl 41
Mascareri Prosecco DOC (NV) Veneto, Italy	Gls 11	Btl 45
Madame Coco Methode Traditionelle (NV) Loire Valley, France		Btl 48
Pol Roger Brut Vintage (NV) Epernay, France		Btl 120

White Wine

Fritz Hasselbach Trocken Riesling (2016) Rheinhessen, Germany	Gls 12	Btl 55
Bloodwood Riesling (2014) Orange, NSW		Btl 52
Sixty Spokes Savignon Blanc Semillon (2016) Central Ranges, NSW	Gls 9	Btl 45
Panthers Patch Sauvignon Blanc (2016) Borenore, NSW	Gls 12	Btl 55
Ross Hill "Shed No 8" Savignon Blanc (2016) Orange, NSW	Gls 10	Btl 48
Miramar Fume Blanc (2012) Mudgee, NSW		Btl 43
Tamburlaine Organic Chardonnay (2016) Orange, NSW	Gls 11	Btl 49
Simon Gilbert Chardonnay (2012) Orange, NSW		Btl 55
Windowrie "The Mill" Verdelho (2015) Canowindra, NSW	Gls 11	Btl 48
Rocca Ventosa Pinot Grigio (2016) Abruzzo, Italy	Gls 10	Btl 45
Villa Wolf Pinot Gris (2015) Pfalz, Germany		Btl 55
Sensi Vernacchia Di San Gimignano (2015) Lamporecchio, Italy		Btl 52
Bunnamagoo Mount Lawson Pink Muscato (2016) Mudgee, NSW	Gls 9	Btl 45

Rose Wine

Logan Apple Tree Flat Rose (2016) Mudgee, NSW	Gls 9	Btl 35
Bertaine Syrah Rose (2016) Vallee De L'Aude, Pyrenees, France		Btl 47
Bloodwood "Big Men in Tights" (2016) Orange, NSW		Btl 53

Red Wine

Cooks Lot Pinot Noir (2016) Orange, NSW	Gls 11	Btl 48
Joseph Faiveley Pinot Noir (2014) Bourgogne, France		Btl 59
Alamos Malbec (2016) Mendoza, Argentina		Btl 49
Rocca Ventosa Montepulciano D'Abruzzo (2016) Abruzzo, Italy	Gls 10	Btl 45
Elefante Tempranillo Shiraz (2015) Castilla La Mancha, Spain	Gls 10	Btl 44
Ricatto Chianti Classico (2015) Tuscany, Italy		Btl 57
Manners Tempranillo (2014) Hilltops, NSW		Btl 62
Ross Hill "Shed No 8" Cabernet Sauvignon (2016) Orange, NSW	Gls 10	Btl 43
Darragh Merlot (2010) Orange, NSW		Btl 48
Mirramar Cabernet Sauvignon (2013) Mudgee, NSW		Btl 46
Bloodwood Cabernet Sauvignon (2011) Orange, NSW		Btl 72
Chateau De L'Eglise (2014) Bordeaux, France		Btl 54
Bill Byron Wines Organic Shiraz Blend (2013) Mudgee, NSW	Gls 8	Btl 30
Cannonbah Bridge Shiraz Grenache Mourvedre (2013) Warren, NSW		Btl 51
Windowrie "Pig In The House" Organic Shiraz (2016) Orange, NSW	Gls 11	Btl 53
Ross Hill Pinnacle Shiraz (2015) Orange, NSW		Btl 69
Carillion "The Feldspars" Shiraz (2013) Orange, NSW		Btl 69