

# Tasting Menu

\$55 per person, min 2 people  
(weekdays 12pm-3pm and 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)

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

# Salads & Sides

(available all day)

<b>Rocket (gf) (v)</b> side salad, parmesan & pomegranate balsamic	<b>side 13</b>
<b>Warm Winter Salad (gf) (v)</b> warm quinoa, braised leek, crispy brussel sprouts, labna & roasted chestnuts, sweet potato crisps	<b>side 14 / lg 25</b>
<b>Fresh Seasonal Salad (gf) (v)</b> spiced roasted carrot, shaved fennel, carmalised onions, hazelnuts, chickpeas, feta, seasonal leaves and vinaigrette dressing	<b>22</b>
<b>Polenta Chunk Chips (gf) (v)</b> parmesan, tomato relish	<b>14</b>
<b>Broccoli (gf) (v)</b> toasted almonds and lemon	<b>15</b>
<b>Roasted Pumpkin (gf) (v)</b> tahini dressing, crispy kale and roasted pepitas	<b>12</b>
<b>Shoestring Fries (gf) (v)</b> house made aioli, rosemary	<b>9</b>

## lunch

(available all day to 5pm)

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

# Large Share

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

<b>Jacqueline's Spanish Seafood Paella (gf)</b>	55
whole australian gulf king prawns, calamari, spring bay mussels, roasted capsicum, trunky creek chorizo & peas (30mins)	
<b>1.2kg Lamb Shoulder (gf)</b>	65
12 hours braise, bone in, pomegranate glaze, confit garlic, rosemary (45mins)	
<b>Moroccan Tagine Hot Pot (gf) (v)</b>	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)

<b>Pork Sausage Wheel (gf)</b>	28
Hillbilly apple cider pork sausage, crispy potatoes, caramelised onion, sauerkraut and dijon mustard	
<b>Beef Ragu</b>	28
slow braised beef, fresh pappardelle, passata and parmesan	
<b>Vegetarian Lasagne (gf) (v)</b>	25
mushroom, fresh ricotta, silverbeet, smoked provolone	
<b>Baked Cottage Pie (gf)</b>	32
braised beef & vegetables, topped with mash potato (25mins)	

# Pizzas

(available all day)

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

# Desserts

<b>Pannacotta (gf)</b> maple syrup, stewed rhubarb and pistachio praline	12
<b>Macadamia &amp; Sticky Date Pudding</b> caramel sauce, vanilla ice cream	14
<b>Chocolate Fondant</b> soft centred chocolate pudding, salted caramel ice cream	14
<b>Local and Imported Cheeses</b> milawa blue, kingfisher double brie, wannambool red cheddar \$10 each, lavosh, fresh fruit	10
<b>Gelato: one or two scoops</b> 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
<b>Modifications:</b> Soy, Almond, Coconut, Lactose Free	0.50
<b>Extras:</b> 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

<b>Garage Bellini</b> italian sparkling and peach nector	15.00
<b>Shaken Daiquiri</b> fresh squeezed lime and bacardi rum	17.00
<b>Martini</b> Vodka, Gin or Espresso	18.00
<b>Caprioska</b> muddle fresh lime, sugar and vodka	17.00
<b>Hair of the Dog</b> garage style bloody mary	18.00
<b>Negroni</b> campari, sweet vermouth, gin	17.00
<b>Cosmopolitan</b> vodka, cointreau, lime, cranberry	17.00
<b>Mulled Wine</b> clove and cinnomom spiced brandy, red wine and orange	15.00
<b>Margarita</b> tequila, cointreau, lime juice	17.00

# Affogatos

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

# Spirits

<b>Vodka</b> ruskov	9.00
<b>Vodka</b> stone pine wild lime	11.00
<b>Vodka</b> grey goose	11.00
<b>Gin</b> bombay sapphire	11.00
<b>Gin</b> stone pine	12.00
<b>Rum</b> bacardi	9.00
<b>Rum</b> stone pine spiced rum	12.00
<b>Tequila</b> el jimador	9.00
<b>Tequila</b> patron XO coffee	14.00
<b>Tequila</b> don julio anejo	14.00
<b>Bourbon</b> jack daniels	10.00
<b>Bourbon</b> makers mark	11.00
<b>Bourbon</b> woodford reserve	13.00
<b>Whisky</b> ballintines finest	9.00
<b>Whisky</b> canadian club	10.00
<b>Whisky</b> glenfiddich 15y single malt	18.00
<b>Cognac</b> 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 (2015) Rheinhessen, Germany	Gls 12	Btl 55
Bloodwood Riesling (2014) Orange, NSW		Btl 52
Sixty Spokes Sauvignon 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" Sauvignon 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
Philip Shaw No 11 Chardonnay (2015) Orange, NSW		Btl 63
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 Vernaccia 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		Btl 53
Ross Hill Pinnacle Shiraz (2015) Orange, NSW		Btl 69
Carillion "The Feldspars" Shiraz (2013) Orange, NSW		Btl 69