

Tasting Menu

\$59 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, walnuts

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

Roasted Summer Vege (gf): oven baked summer vegetables served with grilled baby cos

Broccolini (gf): toasted almonds and lemon

Dessert: chef's choice

Small Share

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

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| Mixed Central Ranges Olives (v) jumbo green kalamata, manzanillo, ligurian, black kalamata | 8 |
| Tasmanian Salmon Gravlax pickled beetroot, labna, red onion and dill with crostini | 19 |
| Calamari Fritto (gf) chilli, salt, oregano, house made aioli, lemon | 19 |
| Pork Meat Balls five spiced fennel and apple puree, crispy beetroot chips | 23 |
| Chicken Souvlaki (gf) grilled chicken skewers, greek cabbage salad and crispy halloumi | 18 |
| Roasted Summer Vegetable Terrine (gf) (v) with herbed goat cheese almond parsley pesto, rocket oil and crostini | 22 |
| Mussel Mariniere (gf) spring bay mussels, white wine broth, parsley, garlic, house baked bread | 24 |
| Prawn Boat garlic prawns, avocado lime sauce, fresh coriander, chilli garlic oil with crispy bacon crostini crumbs | 24 |
| Baked Camembert small wheel, house made onion jam, crostini, maple walnuts | 22 |

Sides

(available all day)

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| Rocket (gf) (v) side salad, parmesan & pomegranate balsamic | Side 13 |
| Fresh Seasonal Salad (gf) (v) spiced roasted carrot, shaved fennel, carmalised onions, hazelnuts, chickpeas, feta, seasonal leaves and vinaigrette dressing | Side 13 / Lg 22 |
| Grissini (v) house made pizza strips, sticky pomegranate balsamic glaze and olive oil | 9 |
| Polenta Chunk Chips (gf) (v) parmesan, tomato relish | 14 |
| Broccoli (gf) (v) toasted almonds and lemon | 15 |
| Roasted Summer Vege (gf) (v) oven baked summer vegetables served with grilled baby cos | 16 |
| Shoestring Fries (gf) (v) house made aioli, rosemary | 9 |

lunch

(available all day to 5pm)

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| Steak Sandwich 150g scotch fillet, onion jam, rocket, dijonnaise, smoked provolone cheese, turkish bun | 23 |
| Mushroom Burger (v) 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 |

Large Share

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

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| 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)

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| 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 | |
| Pork Sausage Wheel (gf) | 28 |
| Hillbilly apple cider pork sausage, crispy potatoes, caramelised onion, sauerkraut and dijon mustard | |

Pizzas

(available all day)

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| 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

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| Coconut Pannacotta (gf) mango, chilli and kaffir lime sauce | 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

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| 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

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| 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

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| 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

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| 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

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|-----------------------------------|-------|
| 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

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| 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

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| 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

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|---|--------|--------|
| Fritz Hasselbach Trocken Riesling (2016) Rheinhessen, Germany | Gls 12 | Btl 55 |
| Bloodwood Riesling (2014) Orange, NSW | | Btl 52 |
| Panthers Patch Sauvignon Blanc (2016) Borenore, NSW | Gls 12 | Btl 55 |
| Ross Hill "Monocle 2" 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 |
| 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

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|---|-------|--------|
| 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

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| 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 |