



From the Grill (Biodynamic premium cuts)

300g Pork Scotch (BBQ rub)	27
Organic half chicken (native pepper leaf, lemon and garlic marinade)	30
200g Eye Fillet	48
300g Porterhouse	30
Rib eye per 100g <i>(ask your waiter for sizes available)</i>	17
300g Scotch Fillet	51

Condiments

Port wine jus, green peppercorn and Jack Daniels jus, chicken demi-glace

Whipped butters: wild garlic, prawn butter, wattle seed

Mustards: tarragon, green peppercorn, blackcurrant

Sides

House made chips	10
Seasonal greens	10
Burnt butter and roast garlic mash, sage	10
Seasonal salad leaves, seeds, cranberries and vinaigrette	10



Something smaller

Mountain ash smoked beef fillet, pickles, seeds, black rice, nasturtium, and mountain pepper leaf	25
Baked Moonshine cheddar and wild garlic gnocchi, pine mushrooms, roasted chestnut, and sorrel	25
30g Jamon de Cebo Iberico – (60% pure blood Iberican/40Duroc Jersey pig, air dried for a minimum of 20 months in the mountain air in the north west of Spain)	
Westmont dill pickles, and toasted habituel sourdough.	21
Oysters - freshly shucked with lemon	6each

Fish (sustainably caught)

250g Pan fried barramundi, saltbush, dill pollen aioli, and finger lime	29
250g King salmon (seaweed and white miso glazed), crispy salmon skin crackling and, quandongs	32

Sweets

Chocolate hazelnut kiss – Frangelico mousse, Nutella, roasted hazelnut wafer crust, Chantilly cream, hazelnut praline	13.50
Apple crumble - Apple “pie” centre, fresh apple puree, cinnamon cheese cake, macadamia nut crumble, Chantilly cream, micro mint	13.50
Caramel gold - Caramelised white chocolate mousse, tonka bean anglaise, passionfruit curd, caramelised white chocolate crunch, Chantilly cream, caramel mud cake crumb	13.50