



### Entrées

Sashimi of Ocean Trout, Vietnamese mint snow, citrus,  
cucumber & soy 21

Pork, pistachio & sour cherry terrine, vanilla cider syrup, pickled peach, radish and cress 22

Heirloom tomato, baby beetroot, black olive, walnuts,  
basil oil and Binnorie feta 19

Roast breast & leg of quail, harissa, eggplant puree and corn,  
coriander, sumac salad 22

### Mains

Confit of Thirlmere duck Maryland, boulangere potato, truss cherry tomatoes,  
Beans, leaves and thyme jus 32

Pan roasted Blue Eye Trevalla, prawn & leek colcannon, asparagus, samphire  
and sweet corn puree 33

Five hour braise of lamb shoulder, potato puree, beans dill and anise jus 32

Hand-made linguini, Woodside chev're, mushrooms, zucchini, almonds and herbs 30

### Sides

Roast Kipfler potatoes 8

Steamed broccoli with toasted almonds 8

Mixed green salad 8

We bake all our bread daily

### Desserts

Buttermilk pannacotta, basil sorbet, strawberries bruniose & soup 15

Iced chocolate mousse, crushed honeycomb, salted caramel and vanilla bean ice cream 15

Cherry & pistachio nougat parfait, cherries, pistachio soil and rhubarb sorbet 15

Selection of three cheeses with lavosh, muscatels and Golden Ale damper 20