



Entree

Hiramasa kingfish , melon, cucumber, sesame _{gf}	24
Jerusalem artichoke soup , poached hen's egg, fenugreek _v	24
Duck prosciutto , peach, radish	23
Berkshire port foie gras terrine , carrot, pistachio, sourdough	25
Slow roasted sweet potato , cashew, kale _{v, gf}	24

Main

Wagyu bavette of beef , fermented garlic, silver beet, potato	42
Assiette of lamb , eggplant, tomato, white anchovy _{gf}	40
King salmon , onion, cos, bisque _{gf}	40
Corn fed chicken breast , bone marrow, corn tarragon	38
Pork belly , scallops, carrot, ginger _{gf}	38
Spinach risotto , Swiss brown mushrooms, horseradish, dried ricotta _{v, gf}	35

Sides

Brocolini , spinach, wild rice _v	10
Green salad , house vinaigrette _{v, gf}	10
Roasted Kipfler potatoes , yoghurt, marjoram _{v, gf}	10

*v – vegetarian, gf – gluten free,
Please advise your waiter of any special requests or dietary requirements.
Surcharges apply to all credit card transactions.
No split bills.*



Katers All Day Menu
Available From 12noon -9pm

Light

Katers spiced nuts <small>gf,v</small>	7
Fries , smoked onion aioli <small>gf,v</small>	11
Marinated Sutton Forest olives <small>gf,v</small>	12
Macaroni & cheese croquettes , garlic aioli <small>v</small>	15
Soup of the day , sourdough, cultured butter <small>v</small>	18
Burrata , tomato, basil, crispy breads <small>v</small>	20
Lemon & smoked paprika prawns , avocado mayo	20

Substantial

5 spice roasted pumpkin , goats cheese, currents, hazelnuts <small>gf,v</small>	20
Pappardelle pasta , roasted vine vegetables, rocket, pine nuts <small>v</small>	20
Chargrilled chicken burger , avocado, homemade pickle, fries	24
Highland beef burger , homemade pickle, fries	24
Crumbed fish , mushy peas, lemon	24
Poached salmon & kipfler potato salad , salsa verde	25
Triple decker club sandwich , southern fried chicken tenderloins, double smoked bacon, Swiss cheese, tomato, baby spinach, avocado on Mittagong sourdough	25
Ploughman's board , honey glazed ham, cheddar cheese, pickled vegetables, Mittagong sourdough	25

Dessert

Peach melba , peaches, vanilla bean ice cream, raspberry coulis <small>gf,v</small>	18
Eaton mess , meringue, fruit, Chantilly cream, chocolate soil, coulis <small>v</small>	18
Cheese board , chef's selection of cheeses, chutneys, fruits & handmade Lavosh breads <small>v</small>	26

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