



Grain Sourdough, smoked butter 2.5 *per person*
Freshly Shucked Oysters, mignonette 4 *each*
Crispy Pig Skins, sage, lemon salt 7

STARTERS

Roast Bone Marrow, mushrooms, hazelnuts 14
Crab Toast, fennel, chives, crackling 21
Duck Liver Parfait, chutney, toast 16
Fremantle Octopus, smoked eggplant, tomato, olive 24
Kingfish Ceviche, orange, avocado, lime 24
Free Range Hens Egg, smoked potato croquette 18

Cooked on our Wood fired grill

Barramundi, broad bean hummus, ricotta salad, tomatoes 34
Spatchcock, polenta, peas, chicken jus 35
Rump Cap, charred carrot, chimichurri 28
Cold Smoked Sirloin, slow roasted tomato, Bordelaise 36
Grainge Fillet, potato gratin, field mushroom 45

Quinoa Falafel Salad, salted zucchini, grilled broccolini 22
Macleay Valley Rabbit Pappardelle, pancetta, tomato, fennel, pan grattato 26
Pork & White Wine Sausages, colcannon, onion gravy 24
Lamb Shoulder for 2, salsa verde 85 *choice of 2 sides*

Whole Suckling Pig available for pre-order, please ask for details

SIDES

Chips, aioli 8
Mac & Cheese 14
Cumin Roasted Carrots 12
Australian Spinach, green olives 10
Green Beans, lemon, olive oil 12
Mixed Leaf Salad 10
