

Accompaniments

ARTISAN SOURDOUGH ROLL

Entree Duo

YAMBA PRAWN COCKTAIL (CLARENCE RIVER)
with avocado creme fraiche

POACHED CHICKEN (MARAYONG, SYDNEY BASIN)
eggplant, chickpea puree, dukkah, harissa dressing *Gf, Lf, N*

– **VEGETARIAN OPTION** –

CAPRESE SALAD (LEPPINGTON, BRINGELLY & PAESANELLA, MARRICKVILLE)
Heirloom tomatoes, basil, mozzarella *Ve*

Main Course

SLOW COOKED BEEF CHEEK (COWRA)
creamed potatoes, pickled onions, watercress, crisp eschalot *Gf*

OR

HAWKESBURY SNAPPER (HAWKESBURY RIVER)
olives, capers, crushed potatoes, eggplant, basil, pine nut relish, tomato fondue *Gf, Lf, N*

OR

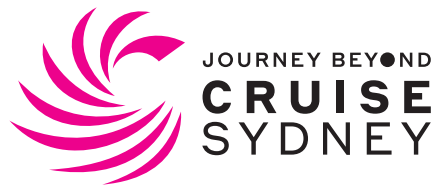
PUMPKIN, SPINACH, CHICKPEA PITHIVIER (PEATS RIDGE)
maple pumpkin, glazed eschalots, asparagus, roast capsicum coulis *Ve, Vg*

Dessert Trio

FLOURLESS ORANGE ALMOND CAKE *Gf, N*

AUSTRALIAN CLASSIC PAVLOVA PETITE *Ve*

TRIPLE CHOCOLATE BROWNIE *Gf, Ve*



Beverage Menu

SPARKLING WINE

BIMBADGEN SPARKLING SEMILLON NV (HUNTER VALLEY)

WHITE WINE

ROBERT STEIN FARM SERIES RIESLING 2019 (MUDGEES)

NICK SPENCER PINOT GRIS 2019 (HILLTOPS)

SILKMAN CHARDONNAY 2018 (HUNTER VALLEY)

RED WINE

NICK SPENCER ROSE 2018 (GUNDAGAI)

FIRST CREEK BOTANICA PINOT NOIR 2018 (TUMBARUMBA)

TYRRELL'S SHIRAZ 2018 (HUNTER VALLEY)

BEER & CIDER

4 PINES SUMMER ALE

JAMES SQUIRE ONE FIFTY LASHES

CORONA

PERONI

THE HILLS CIDER COMPANY APPLE CIDER

NON-ALCOHOLIC

SELECTION OF SOFT DRINKS & JUICES

STANDARD SPIRITS \$12

BOMBAY SAPPHIRE GIN

JIM BEAM

BUNDABERG UP RUM

CAPTAIN MORGAN

SMIRNOFF VODKA

JOHNNIE WALKER RED

BACARDI

GALWAY PIPE TAWNY PORT

PREMIUM SPIRITS \$14

HENDRICK'S GIN

GLENFIDDICH WHISKY

GREY GOOSE VODKA

COCKTAILS \$18

MARTINI

ESPRESSO MARTINI

BELLINI

MOJITO