

## SNACKS

<b>Hunter valley mixed olives</b> - Pukara estate premium olives (veg/gf)	7.5
<b>House-made focaccia (2pc)</b> - confit garlic, rosemary, local olive oil, aged balsamic (veg)	9.0
<b>Charcuterie board</b> - boar & truffle salami, Navarro salami, Jamon, Manchego, comichons, guindilllas (gf)	26.0
<b>International cheese board</b> - French double brie, English cheddar, Italian blue, flatbread, house-made jam	31.0
*Toasted baguette 5.5 / gluten free toast 5.5	

## TAPAS

<b>Sizzling prawns (4pc)</b> - garlic & chilli, lemon, butter, parsley (gf/df*)	23.5
<b>Pierogi (4pc)</b> - potato & cheese stuffed dumpling, caramelised onion puree, crispy bacon (v*)	26.0
<b>Burrata</b> - house-made tomato & white balsamic jam, pistachio & pecorino crumb (v/gf)	27.0
<b>Beef carpaccio</b> - beef fillet, crispy capers, Pukara truffle oil, Grana Padano, rocket, lemon (gf/df*)	29.0

## PASTA

<b>Penne with porcini mushroom</b> - porcini ragu, miso, garlic, cream, truffle, crispy enoki (v/veg*)	36.5
<b>Pappardelle with lamb ragu</b> - 4 hour braised lamb shoulder, rich tomato sugo, Grana Padano (df*)	39.0
<b>Angel hair with blue swimmer crab</b> - Shark bay crab, zucchini, chilli, garlic, lemon, butter, pangrattato	44.5
Gluten free & vegan pasta option 3.5	

## MAINS

<b>Market fish</b> - crushed chats, cauliflower puree, crispy kale, sage & lemon butter (gf)	M.P
<b>Twice cooked eggplant</b> - romesco, baby cauliflower, miso, crispy shallots, wasabi (gf/veg)	33.5
<b>Marinated pork cutlet</b> - Spanish spices, miso carrot puree, purple cabbage slaw, salsa verde (gf)	41.5
<b>Confit duck leg</b> - sweet potato mash, pancetta, cavalo nero, cherry jus (gf/df*)	40.5
<b>Classique steak frites</b> - 300 gram Hunter Valley sirloin (ms2+), fries, green beans, peppercorn sauce (gf)	58.0

## SIDES

<b>Buttered greens</b> - charred zucchini, green beans, parsley butter (veg*/gf)	13.0
<b>Truffle &amp; parmesan fries</b> - Pukara truffle oil, grated parmesan (v/veg*/gf/df*)	15.5
<b>Smashed chats</b> - confit garlic, rosemary salt (veg/gf)	13.0
<b>Rocket &amp; walnut salad</b> - rocket, pear, candied walnuts, parmesan, aged balsamic v/veg*/gf/df*)	14.5

## DESSERT

<b>Tiramisu</b> - Savoiardi biscuit, espresso, whipped mascarpone, coffee liqueur & coffee crumb	17.0
<b>Belgian chocolate mousse</b> - white chocolate anglais, raspberry coulis, choc & hazelnut soil (gf)	17.0
<b>Basque cheesecake</b> - strawberry compote, lemon caramel (gf)	17.0
<b>Brioche bread &amp; butter pudding</b> - citrus custard, sultanas, butterscotch	17.0
<b>Affogato with liqueur</b> - vanilla bean ice-cream, espresso, choice liqueur (gf)	21.5