



MENU

SNACK

Tempura Kale, Radish, Yuzu & Wasabi Dressing | **10 (N)**

Tinned Anchovies, Ricotta, Toasted Sourdough | **14**

Sydney Rock Oyster, Freshly Shucked With Shallot Vinegar | **4**

Spiced Buttermilk Chicken, Chipotle Mayonnaise | **12**

Roasted Tomato & Harissa Eggplant served with Iggy's Sourdough | **14**

TO START

Chargrilled Koowee Rup Asparagus, Crispy Hen's Egg, Parmesan Custard | **20 (V)**

Ricotta, Pea & Mint Fritelli, Fresh Peas, Green Beans, Pea Shoots, Shallot Vinaigrette | **20**

Gin Cured Tasmanian Ocean Trout, Avocado, Nori, Wasabi, Crispy Skin | **22**

Spicy Mooloolabah Spanner Crab Linguine, Basil, Shellfish Bisque | **22**

Baked Queen Scallops (NSW), Celeriac Puree, Garlic Butter, Brioche, Herb Crumb | **20**

15 Month Aged 'Jamon Serrano', Meredith Goat's Feta, Guindillas, Toasted Sourdough | **22**

Fish Board | Tasmanian Ocean Trout Pate, Marinated White Anchovies, Salt Cod Croquettes, Salt & Pepper Micro Squid, Soda Bread (For 2) | **34**

Meat Board | Dry Aged Wagyu Beef, Thirlmere Free Range Chicken Liver Parfait, Confit Duck Rillettes, Slow Braised Pig's Head Croquette, Toasted Sourdough, Pickles (For 2) | **34**

MENU

TO FOLLOW

Beetroot Risotto, Balsamic Candied Walnuts, Ricotta, Golden Beets, Watercress | **31 (V) (N)**

Poached John Dory (Waitangi, NZ), Charred Fennel, Navel Oranges, Karkalla | **36**

Humpty Doo Crispy Skin Barramundi, Kale Gnudi, Charred Broccolini, Jerusalem Artichoke | **36**

Spiced Lamb Rump, Chickpea & Bulgur Wheat Tabouli, Coriander, Citrus Yoghurt, Smoked Almond | **38 (N)**

Seared Hawksbury Duck Breast, Smoked Sweet Potato, Spring Vegetables, Nasturtium | **38**

Slow Braised Limestone Coast Lamb Shoulder, Salsa Verde, Garden Salad (For 2) | **82**

CHARGRILL

200g Jacks Creek Wagyu Hanger Steak, Marble Score 7 | **42**

240g Greenstone Creek, NZ Scotch Fillet, Marble Score 3 | **40**

220g Master Kobe full blood Wagyu beef Flank, Marble Score 9+ | **55**

240g Rare Breed Black Berkshire Pork Cutlet | **38**

Friday Plate | 220G Jack's Creek Marble Score 4, Sirloin | **50pp** (Friday only)

All served with Triple Cooked Hand Cut Chips, Watercress & Black Garlic Aioli

ON THE SIDE

Garden Salad | **9**

Heirloom Tomato Salad, Meredith Goat's Feta, Black Olive, Basil | **12**

Triple Cooked Best Bits Chips, Black Garlic Aioli | **10**

Green Beans, Confit Shallots, Garlic, Sourdough Crumb | **11**

Crispy Polenta Chips, Parmesan & Truffle Aioli | **12**

Gluten free options are available on request. Please ask your waiter.

*N = Contains Nuts *V = Vegetarian (Please note that Vegan options are available on request)

*2% surcharge applicable to all credit card transactions

SUPPLIERS

SIMON JOHNSON®

N&S
FOOD


VICTOR CHURCHILL