

ESMAY.

Stone Ground Rye, Smoked Butter, Radish 7
Oyster, Green Chilli, Spring Onion 8
Crumbed Roo Tail, Zuni Pickle 10
Emu Pastrami Donut 15
House Jersey Curd, Zucchini, Tomatillo, Pistachio, Lovage 23
Tomato & Red Pepper Terrine, Lemon Myrtle + Crab 32 / 45
Smoked Sweet & Sour Beets, Muntries, Macadamia 20
Calamari, Habanero, Kohlrabi, Grapefruit 34
Veggie Chou Farci, Mushroom Broth + Vongole 35 / 45
BBQ'd Blue Mackerel, Gooseberries, Eggplant & Hazelnut 42
Pan Roasted Nannygai, Sweet Corn, Saltbush 48
Wild Venison, Dutch Creams, Beans, Bone Marrow Sauce 45
Lamb Rump, Spiced Cauliflower, Pomegranate, Mint 46
Grass Fed Beef, Turkish Snake Peppers 75
Local Leaves, Cucumber, Horseradish 14
Blue Cheese Potatoes 16

7 COURSE EXPERIENCE.

110 pp

Oyster, Green Chilli, Spring Onion

Emu Pastrami Donut

Stone Ground Rye, Smoked Butter, Radish

House Jersey Curd, Zucchini, Tomatillo, Pistachio, Lovage

Tomato & Red Pepper Terrine, Lemon Myrtle (+ Crab 8 pp)

Calamari, Habanero, Kohlrabi, Grapefruit

Wild Venison, Dutch Creams, Beans, Bone Marrow Sauce

+ Local Leaves, Cucumber, Horseradish 7 pp

+ Blue Cheese Potatoes 8 pp

We make every effort to accommodate guest dietary needs, however we cannot guarantee that our food will be allergen free.

10% surcharge applies on Sunday, 15% surcharge applies on Public Holidays.