

Rustic Table

STARTERS

BAKED FOCACCIA \$8
Freshly baked served with whipped brown butter

OYSTERS \$3 PER OYSTER
Jalepeno dressing, cucumber & shiso

ENTREE

BBQ PRAWNS \$22
BBQ grilled prawns served with miso , sake cream and enoki mushrooms

WARM CHICKEN TERRINE \$20
With sage, macadamia & fennel

PAN FRIED PORK DUMPLINGS
OR \$18

PAN FRIED VEGETABLE DUMPLINGS
House made dumplings served with crispy garlic and chilli dressing

MAIN

JACKS CREEK WAGYU \$65
Marble score 7+ wagyu with horseradish crème fraiche, kipfler potatoes dressed with smoked wagyu fat & chive dressing

SMOKED DUCK LEG \$35
Served with celeriac, pickled orange, pecans & salt bush

PAN SEARED SALMON \$39
served with Dashi butter sauce, asparagus, finger lime and chive

LAMB SHOULDER AND GRILLED CHOP \$48
Spinach, fetta, green olives, capers & gremolada

GRILLED HALOUMI (V) \$35
Spinach, fetta, green olives, capers & gremolada

DESSERT

VANILLA BEAN PANACOTTA \$15
Belgium milk chocolate, puffed wild rice, raspberries & toasted pistachio

WHITE CHOCOLATE BROWNIE \$15
Warm Belgium white chocolate brownie with strawberries, crème fraiche & basil