

Mains

ENTRÉE/ TO SHARE

- Market Fish \$33  
Fennel, Capers, Asparagus, Gremolata, Buerre noisette
- Tea Smoked Duck Breast \$32  
Orange Puree, Sesame crusted Organic Tofu, Nahm Jhim glazed  
Buk Choy, Crispy Garlic
- Dry Aged Scotch Fillet  
200 grams \$30  
300 grams \$38  
Hand Cut Chips, Broccoli, Red Wine Jus
- Pollo Funghi \$30  
Chicken Breast, Guyra Mushrooms, Roasted Chats, Broccoli,  
Cream Sauce

Sides \$8

- Hand Cut Chips
- Broccoli topped with shaved Almonds
- Nahm Jhim dressed Buk Choy
- Witlof Salad Vicotto  
dressed, Pistachio, Mascarpone, Roasted Grapes
- Roasted Chat Potatoes
- Roquette, Pear, Parmesan Salad

- Marinated Olives \$8
- Garlic Bread \$8
- Tomatoes Bruschetta (Guyra Farm) \$12
- Smoked Trout Pate (Deanos Trout Farm) \$16  
Crackers, Pickles
- Shitake Arancini (Guyra Mushroom Farm) \$14  
Misonaise, Enoki, Parmesan Crisp
- Tomato Salad (Guyra Farm) \$17  
Heirloom Tomatoes, Balsamic Pearls, Basil Pesto, Burrata
- Chacuterie Board \$22  
Proscuitto de Parma, Bresaola, Hungarian Salami, Pickles  
Crackers, Manchego
- Beef Tartare on Lavosh \$16  
Pistachio, Anchovies, Eschallot, Lemon
- Thai Calamari \$16  
Crispy Calamari, Asian Herbs, Chilli, Garlic Chips, Nahm Jhim
- Seared Canadian Scallops \$18  
Squid ink Hollandaise, Roasted Grapes, Vincotto dressed  
Witlof, Salmon Roe

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Pasta

Pizza (small/ large)

- Gnocci A La Salsiccia \$25  
Onion, Garlic, Chilli, Pork & Fennel Sausage, Broccolini,  
Nap Sauce, Parsley
- Gnocci Quattro Formaggio \$24  
Blue Cheese, Romano Cheese, Mozzarella Cheese,  
Parmesan Cheese, White Wine, Cream, Parsley
- Spaghetti di gamberetti al peperoncino \$29  
Garlic, Chilli, Parsley, Cherry Tomatoes, Basil, Roquette
- Orichette Primavera \$22  
Asparagus, Peas, Mint, Garlic, Cherry Tomatoes,  
White Wine, Nap Sauce, Basil, Goats Cheese
- Malloredus A la Pollo \$26  
Chicken, Pancetta, Mushroom, garlic, White wine,  
Parmesan
- Fregola con Agnello \$26  
Onion, Braised Lamb, Garlic, Broad Beans, Mint
- Risotto A la Pollo \$26  
Carnaroli Rice, Onion, Garlic, Mushrooms, Chicken,  
Parsley, Parmesan, Peas
- Risotto A la Funghi \$22  
Carnaroli Rice, Onion, Garlic, Guyra Farm Mushrooms,  
Chives, Parmesan, Goats Cheese

- Duck Pizza \$21/\$28  
Hoisin, Coriander, Shallots, Cucumber
- Local Guyra Farm Mushroom Pizza \$18/\$25  
Sunhill Dairy Farm/ Uralla Goats Curd, Roquette, Balsamic glaze  
Add Prosciutto \$4
- Chilli Prawn Pizza \$22/\$29  
Tomato Sugo, Basil, Cherry Tomatoes, Marinated Prawns, Pesto
- Chicken & Pancetta \$20/\$27  
Tomato Sugo, Parsley, Chicken, Pancetta, Chipotle Mayonnaise
- Pig on a Pizza \$22/\$29  
Tomato Sugo, Pork Sausage, Pancetta, Prosciutto de Parma,  
Salami
- Lamb Pizza \$20/\$27  
Tomato Sugo, Caramelised Onion, Parsley, Cherry Tomatoes,  
Lamb, Fetta
- Tandoori Chicken Pizza \$19/\$26  
Tandoori Sauce, Coriander, Chilli, Raita
- Vegetarian Pizza \$19/\$26  
Tomato Sugo, Basil, Cherry Tomatoes, Mushrooms, Pesto,  
Goats Cheese

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Kids menu \$12

- Chicken Pizza  
Barbeque Sauce, Cheese, Chicken
- Tomato & Cheese Pizza
- Creamy Bacon Pasta
- Vegetarian Pasta  
Seasonal Vegetables, Napoli Sauce, Cheese
- Kids Burger  
Beef Pattie, Brioche Bun, Mayonaise, Tomato Sauce,  
Lettuce, served with Chips
- Kids Fish & Chips  
Fish Goujons, Home battered, Chips
- Homemade Glutenfree Chicken Nuggets  
served with Hand Cut Chips
- Seasonal Fruit & Veg Salad

DESERT

- TIRAMISU (Pick me up) \$13
- Green Tea Panacotta \$14
- Pistachio Kulfi \$10
- Vanilla Ice cream \$8

CHEESE BOARD

\$18

Selection of Local Sunhill Skin Dairy Farm Cheese and  
International Cheese, Dried Fruits, Sweet Homemade Chutney,  
Crackers

COFFEE/ TEA \$5

Short Black/ Long Black/ Flat White/ Cappuccino/ Latte/  
Macchiato  
Iced Coffee/ Hot Chocolate/ Mocha/  
Earl Grey/ English Breakfast/ Green Tea/ Darjeeling Tea/ Chai/  
Lemon and Mint Iced Tea

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### Drinks

#### Group menu

- \$35 per person SHARE  
Olives/ Garlic Bread/ Tomato Salad/ Chacuterie Board/ Trout Pate/ Arancini/ Witlof Salad.
- \$39 per person share  
Olives/ Garlic Bread/ Tomato Salad/ Chacuterie Board/ Trout Pate/ Arancini/ Witlof Salad/ Pizza (Choice of 1 Large Pizza for a group of 4)
- \$49 for 2 Course/59 for 3 Course per person degustation
  - Entrée  
Choice of Scallops/ Beef Tartare/ Arancini
  - Mains  
Choice of Duck/ 200 grams Beef Steak/ Any Veg Pizza or Pasta
  - Witlof Salad to Share
  - Desert  
Choice of Tiramisu or Panacotta

- Soft Drinks

Coke, Coke Zero, Fanta, Lemonade,  
Ginger Ale, Lemon Lime Bitters \$3.5

Apple Juice/ Orange Juice /  
Pineapple Juice/ Mango Juice \$4

Sparkling Water  
- 1 litre bottle \$8

- Fizzlers/ Mock tail

Ginger & Lime Fizzler \$8.5

Mixed Berries Fizzler \$8.5

Tropical Fruit Punch \$8

- BYO

Corkage (per person) \$4

Cakage served with side of Ice Cream  
(per person) \$3

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