

To Start

Garlic bread – 8

Fresh baked bread, butter medallions,
extra virgin olive oil, sundried tomato pesto – 11

Charcuterie plate, air dried & cured meat w/ pickled vegetables
& sliced sourdough (GF) – 14

Oysters Natural (GF) – 4

Oysters Kilpatrick (GF) – 4.5

Entrée

Grilled king prawns, brown butter, lemon,
capers & garden herbs (GF) – 29

Savoy cabbage wrapped chicken & mushroom mousse,
sweetcorn puree, fried broccolini, jus (GF) – 23

∞ Cured & torched Atlantic Salmon, sumac, compressed
cucumber, miso emulsion, lemon gel (GF) – 24

Butternut pumpkin custard, black garlic, hazelnut curd, rye
crouton, zucchini flowers (V) – 21

Sides

Crispy fries & aioli (GF)(V)– 9

Roast pumpkin salad w/ spinach, labna & pinenuts (GF)(V) – 9

Steamed broccolini w/ toasted almonds (GF)(V) – 9

Steamed seasonal vegetables (GF)(V) – 9

Mixed leaf salad (GF)(V) – 9

Mains To Share

Grilled items for 2 people served w/ slow roast potatoes,
steamed vegetables & mixed leaf garden salad

Southern Highlands beef rib eye (GF) – 75

∞ Milly Hill lamb loin (GF) – 65

Whole organic roast chicken (GF) – 60

Mains

Grilled Beef tenderloin, crumbed beef cheek, parsnip puree,
grilled onion, wilted chard, beef jus – 45

Saltwater barramundi, herb baked polenta, grilled heirloom
tomato & capsicum, ricotta cheese, lemon & thyme oil – 38

∞ Duck breast, confit duck leg, potato, gnocchi, Dutch carrots,
pistachio dukkah, jus – 39

Vegetarian creation – ask for today’s special (V)– 30

We will gladly cater for any guests with specific dietary
requirements, please make your waiter aware.

V Vegetarian **GF** Gluten Free

∞ Chef’s recommendation