

AUTUMN MENU DINING OPTIONS

3 shared plates of your choosing | 60 pp
Including wine match | 85 pp OR including premium wine match | 110 pp

5 shared plates of your choosing | 90 pp or
Including wine match | 125 pp OR including premium wine match | 160 pp

Long Lunch Degustation | 120 pp
Including wine match | 170 pp OR including premium wine match | 220 pp

SAVOURY SELECTION

Raw Pt Lincoln kingfish, paperbark smoked potato, succulents, pimenton (DF, Can be GF)*

BBQ peaches, harissa, burnt onion yoghurt, rivermint, pepperleaf dukkah (GF, can be DF)*

Tea smoked pork belly, green onion pancakes, native myrtle hoisin, eucalypt chilli chau, Aussie 5 spice peanuts

Southern fried Barramundi wings, zucchini pickle, buttermilk, kunzea hot sauce, saltbush

Saltbush gnocchi, confit kangaroo, warrigals, brassicas

Roasted Barramundi, paperbark smoked ham hock, white bean, sprouts (GF, Can be DF)

Miso glazed Wagyu brisket, BBQ mushrooms, Kombu, emu bush, succulents (GF, Can be DF)

SWEETS & CHEESE

Bush plum damper donut, quandong, muntries, green ants

Macadamia ice cream sandwich, candied pumpkin, quince, blackberries (GF)

Woodside triple cream brie, preserved plums, muntries, Pepperberry sourdough, lemon myrtle (Can be GF)

Affogato | house made vanilla ice cream, wattleseed biscotti with mascarpone
Add your favourite | Kahlua | Frangelico | Muscat 8

KIDS MENU

\$25 per person includes

House made sourdough bread, choice of main meal, drink,
Golden North ice cream & activity pack

Cheese & crackers, cheddar cheese with crunchy lavosh

Ham & cheese sourdough toastie

Greenslades popcorn chicken & chips

Fresh house made pasta with Kangaroo bolognaise

Golden North ice-cream

Chocolate | Strawberry | Caramel topping

Please advise wait staff of any allergies or dietary requirements

Please note there is a 10% surcharge on public holidays on all restaurant purchases

