



Two or Three courses \$65pp / \$75pp

S N A C K S

Sydney Rock Oysters - Natural 5

Olives 8

Charcuterie 18

Cheese Platter 25

T O S T A R T

Rabbit Rillettes / La Tentadora Muscatels / Baguette
2021 Tokar Estate Pétillant Naturel

Smoked Carrot / Cashew Cream / Lemon Crisp
2019 Tokar Estate Rosé

Prawn Ravioli / Zucchini / Purslane
2019 Tokar Estate "Coldstream Vineyard" Chardonnay

Pork Belly / Green Apple / Mustard Pickle
2018 Tokar Estate "Coldstream Vineyard" Pinot Noir

M A I N S

Beef Cheek / Horseradish Crumb / Olive Herb
2016 Tokar Estate Cabernet Sauvignon

Snapper / Mussels / Roast Crab Stock / Moghrabieh
2019 Tokar Estate Chardonnay

Duck and Pinot Pithivier / Spring Pea Smash / Garlic Flowers
2020 Tokar Estate "Carafe and Tumbler" Pinot Shiraz

Pan Fried Semolina Gnocchi / Cauliflower Agrodolce / Almond / Parmesan
2020 Tokar Estate Pinot Noir

S I D E S **(Included to share)**

Crispy Potatoes / Smoked Crème Fraîche / Nori Salt

Baby Gem / Herbed Vinaigrette / Pea Tendrils

D E S S E R T S

Piña Colada Panacotta / Pineapple / Mint / Crumble

White Chocolate Mousse / Raspberry / Cherry Sorbet

Selection of House Made Summer Sorbets

Cheese / Walnuts / Lavosh / Quince Paste
Choice of one cheese:

Milawa Blue (cow) / Ossau Iraty (sheep) / Fougereus (cow)

2012 Tokar Estate "La Tentadora" Fortified Tempranillo

Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free