



### SNACKS

**Bread**, House Churned & Smoked Butter, \$4 pp

**Stuffed Olives**, Goat Cheese Feta, \$5

**Spiced Nuts**, \$5

**Bowl of House Pickles**, \$8

**Trio of Empanadas**, Chimichurri, Salad, \$20

**Charcuterie Platter**, House Made – Lamb Liver Pate',  
Smoked Trout Pate', House Terrine, Lamb Bresaola,  
Trout Skin Chips, Farm Pickles, \$40

### SEAFOOD

**Scallops (3)**, Garden Herbs Verde, Lamb Bacon, \$18

**Kingfish Ceviche**, Chilli, Coriander, Spring Onion,  
Vietnamese Mint Sorbet, \$22

**Sautéed Spanish style SA Prawns**, Chilli, Garlic, Parsley,  
Paprika, Bread, \$22

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**NT Barramundi**, Sunchoke Puree,  
Sautéed Greens, Tahitian Lime butter, Chard Pickle, \$36

**Rainbow Trout**, Bone-in, Sorrel Salad, Sorrel Butter,  
**Half \$25 / Full \$45**

### VEGETABLES

#### **Penobscot Farm Salad**

A daily expression of our farm, \$12

**House Cut Chips**, Mustard Aioli, \$14

**Roasted Potatoes**, Fermented Chilli Butter,  
Sage Powder, \$15

**Roast Cauliflower**, Cashew Pesto, Mint, \$12

**Roast Celery Heart**, Blue Cheese, Rosemary Spice, \$18

**Honey Roasted Pumpkin**, Feta, Pumpkin Seeds, Salad  
Leaves, \$15

### RICE

**Risotto**, Mushrooms, Blue Cheese and Mint, Parmigiano  
Reggiano, \$25

## SAMPLE MENU ONLY

### MEAT

**Korean Style Lamb Ribs**, Cauliflower Kimchi, \$16

**Lamb Cigars**, Minted Yoghurt, \$18

**Beef Carpaccio of Eye Fillet**, Reggiano, Radish,  
Spring Onion, Citrus, Olive Oil, \$20

**Duck Sliders (3)**, Chilli Mayonnaise, Salad, \$21

**Chicken and Beef Fennel Meatballs**,  
Almond Nasturtium Pesto, Parmigiano, \$22

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**Tomahawk Beef Steak**, Farm Salad Leaves,  
Melange of Mushroom Sauce, **900gms – 1.8kg \$140/Kg**,  
*Ask Staff for Available Weights.*

**Lamb Milanese**, Crumbed, Charred Lemon,  
Fennel, Cranberry, Apple Salad, **200gm \$30**

**Roasted Chicken**, Herb Butter, Roast Sunchoke Puree,  
Sunchoke Chips, Kale, **Half \$32 / Whole \$60**

**Beef Flat Iron Steak**, Chimichurri, Sweet Potato Puree,  
**200gm \$25/ 400gm \$40**

**Eye Fillet**, Traditional Diane Sauce,  
Garlic Braised Spinach, **250 gm \$55**

**Rib Eye of Beef**, Roast Baby Potatoes, Grilled Broccoli,  
Garlic Olives, **450gm \$80**

*All Red Meat is Cooked Medium Rare*

*"We are self-confessed 'Ethical Epicureans'. We are devoted to providing sensual pleasure through the food, wine, ambience and service in a way that is morally right."*