

WINE PAIRING			
		CLASSIC WINES	PREMIUM WINES
Two Course	74	Two Course	30
Three Course	89	Three Course	42
Four Course	109	Four Course	55

BROOKSY FOCACCIA 6

House-made black truffle butter

FROM THE OCEAN

Our seafood celebrates Australia’s remarkable coastline - from Tasmania’s cool waters to the pristine aquaculture of Spencer Gulf and the Northern Territory. Wild catches from the NSW South Coast complete a seasonal selection.

ENTRÉE

- BEETROOT-CURED OCEAN TROUT
- Petuna, TAS
- Baby beetroot | sour cream | beetroot espuma (gf, a)
- BASS STRAIT SCALLOPS
- Bass Strait, VIC
- Zucchini flower | saffron beurre blanc | baby zucchini | smoked ikura (gf, a)
- BUTTER POACHED EASTERN COAST KING PRAWNS
- Eastern Coast, AUS
- Green asparagus | garden peas | saltbush (gf, a)

MAINS

- SEARED MURRAY COD
- Murray-Darling Basin, NSW
- Shellfish reduction | samphire | seasonal greens | sunchoke (gf, a)
- LOBSTER & PRAWN RAVIOLI
- Lobster filling | king prawns | white wine butter sauce (m)

FROM THE LAND

Seasonal vegetables sourced from regional growers, celebrating the natural character of produce through simple, thoughtful cooking. Each plate reflects the flavours of the season and the diversity of Australia’s farming regions.

ENTRÉE

- WILBERFORCE FARMED MUSHROOM CANNELLONI
- Wilberforce, NSW
- San Marzano tomato brodo | light béchamel | pecorino romano (v)
- SPRING GARDEN
- Newcastle Greens
- Raw baby vegetables | green ranch | lemon caviar | edible soil (v)
- CUOR DI BUE TOMATO
- Grima Farm, NSW
- Stracciatella | 00 anchovy | preserved lemon | caperberries (gf, i)

MAINS

- CHARRED SPICED GRIMA FARM CAULIFLOWER
- Grima Farm, NSW
- Spiced potatoes & chickpeas | coriander-yuzu chutney (gf, v)
- SPRING GREENS RISOTTO
- NSW
- Arborio rice | garden peas | green asparagus | baby zucchini | smoked cream cheese (gf, v)

FROM THE Paddock

Premium meats from the Hawkesbury region and lush Northern Rivers pastures — carefully raised, traditionally farmed.

ENTRÉE

PEACHY WAGYU

Northern Rivers, NSW

Wagyu | Black Opal MB6-7 | grilled peaches | peach gastrique | sweet potato allumettes (gf)

GRILL ENHANCEMENTS

Garlic butter king prawn (gf, a) +15

Truffle mushroom ragout (gf, v) +10

MAINS

FREE-RANGE SPATCHCOCK

Lilydale Farm, Clarence Valley, NSW

Corn purée | jalapeño salsa | charred baby corn | shishito pepper

AYLESBURY DUCK BREAST

Port Campbell, VIC

Braised endive | quince glaze | muntries | twice-cooked potato

MARGRA LAMB RUMP

Margra Farm, Oberon, NSW

Smoked eggplant | ratatouille | Hasselback potato | rich beef jus (gf)

BLACK ANGUS EYE FILLET +15

Tallawanta, NSW
200g | grain-fed (gf)

DRY-AGED BONE-IN BEEF STRIPLOIN +30

350g | certified 6+ week
dry-aged (gf)

BYRON BAY PORK CUTLET

Byron Bay, NSW
300g | free-range pork (gf)

All grill items are served with seasonal vegetables and a sauce of your choice:

Cabernet jus (df, gf) | Quince glaze sauce (df, gf, v) | Jalapeño salsa verde (df, gf, v) |

Three-peppercorn cream sauce (gf) | Coriander & yuzu chutney (df, gf, v)

SIDES

WAGYU-FAT KIPFLER POTATOES

Thyme-garlic (gf)

FIORETTO & BROCCOLINI

Chilli oil | garlic chips (gf, v)

BABY GEM LETTUCE

'Greenspace' yoghurt dressing | orange | crispy shallots | herbs (gf, v)

SPRING YOUNG CARROTS

Brown butter | cumin | orange | smoked almonds (gf, n, v)

AGED PARMESAN CHIPS

Cracked black pepper (gf, v)

DESSERT

DARK CHOCOLATE & ORANGE

Dark chocolate crèmeux | citrus segments | orange gelée | white chocolate soil (v,n)

WATTLESEED CHEESECAKE

Dulce de leche | Davidson plum | slivered pistachio (v,n)

BLACK TEA-INFUSED WATERMELON

Australian botanical black tea, The Tea Centre
Strawberries | bergamot gel | raspberry sorbet (gf, vg)

vegan options available on request | please advise our staff of any dietary requirements

v — vegetarian | vg — vegan | gf — gluten free | df — dairy free | n — contains nuts | a — Australian seafood | m — seafood of mixed origin | i — imported seafood