

CROFT

BROOKSY FOCACCIA 6

House-made 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

TASMANIAN CURED SALMON	33
Baby turnips green tahini finger lime (gf, a)	
BASS STRAIT SCALLOPS	35
Morcilla cauliflower purée yuzu kosho (gf, a)	
BUTTER-POACHED EAST COAST KING PRAWN	35
Lobster bisque fennel orange oil brioche (a)	

MAINS

HIRAMASA KINGFISH	59
Miso glaze seasonal vegetables sake beurre blanc ikura (gf, a)	
LOBSTER & PRAWN RAVIOLI	49
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 MUSHROOMS	26
Sous vide egg brown butter parsnip crisps native thyme (v, gf)	
CHARRED LEEK VELOUTÉ	26
Confit leek hearts burnt leek dust cultured cream smoked almonds (v, n)	
VANNELLA BURRATINA	29
Heirloom tomatoes basil oil white balsamic micro herbs (v, gf)	

MAINS

CHARRED SPICED GRIMA FARM CAULIFLOWER	35
Spiced potatoes & chickpeas coriander-yuzu chutney (v, gf)	

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

FROM THE Paddock

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

ENTRÉE

WAGYU & MARROW 36
Northern Rivers NSW wagyu |
black garlic butter | smoked marrow crumb

ENHANCE YOUR STEAK

SURF & TURF +15
Garlic butter king prawn (gf, a)

MARROW & TRUFFLE +15
Smoked bone marrow | truffle butter (gf)

MAINS

FREE-RANGE SPATCHCOCK 49
Farro | buckwheat | pickled chillies |
charred lemon jus

OBE ORGANIC BEEF CHEEK 59
Celeriac purée | French shallots |
caramelised parsnips | red wine jus (gf)

COWRA LAMB RACK 59
Eggplant caviar | ratatouille |
hasselback pommes | roasted vine tomatoes |
rich beef jus (gf)

TALLAWANTA BLACK ANGUS 69
200g GRAIN-FED EYE FILLET
Portobello | heirloom carrots | cabernet jus (gf)

SIDES 10

CELERIAC MASH
Dutch cream potatoes | celeriac (v,gf)

BROCCOLINI & KALE
Garlic butter | chilli (v,gf)

CARAMELISED BRUSSELS SPROUTS
Blue Mountains honey | balsamic | toasted pine nuts
(v, gf, n)

PARMESAN FRIES
Cracked black pepper | aged parmesan (v,gf)

GARDEN SALAD
Citrus dressing (v, vg, df, gf)

DESSERT 22

ORANGE CHOCOLATE DOME

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

WATTLESEED CHEESECAKE

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

POACHED ORCHARD FRUITS

Spiced Blue Mountains honey |
yoghurt ice cream |
madeleine crumbs (v)

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