

CROFT

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	35
Petuna, TAS Baby beetroot sour cream beetroot espuma (gf, a)	
BASS STRAIT SCALLOPS	35
Bass Strait, VIC Zucchini flower saffron beurre blanc baby zucchini smoked ikura (gf, a)	
BUTTER POACHED EASTERN COAST KING PRAWNS	39
Eastern Coast, AUS Green asparagus garden peas saltbush (gf, a)	

MAINS

SEARED MURRAY COD	59
Murray-Darling Basin, NSW Shellfish reduction samphire seasonal greens sunchoke (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 MUSHROOM CANNELLONI	29
Wilberforce, NSW San Marzano tomato brodo light béchamel pecorino romano (v)	
SPRING GARDEN	26
Newcastle Greens Raw baby vegetables green ranch lemon caviar edible soil (v)	
CUOR DI BUE TOMATO	29
Grima Farm, NSW Stracciatella 00 anchovy preserved lemon caperberries (gf, i)	

MAINS

CHARRED SPICED GRIMA FARM CAULIFLOWER	36
Grima Farm, NSW Spiced potatoes & chickpeas coriander-yuzu chutney (gf, v)	
SPRING GREENS RISOTTO	34
NSW Arborio rice garden peas green asparagus baby zucchini smoked cream cheese (gf, v)	

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

PEACHY WAGYU 36

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 49

Lilydale Farm, Clarence Valley, NSW

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

AYLESBURY DUCK BREAST 49

Port Campbell, VIC

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

MARGRA LAMB RUMP 59

Margra Farm, Oberon, NSW

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

BLACK ANGUS EYE FILLET 69

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

DRY-AGED BONE-IN BEEF STRIPLOIN 99

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

BYRON BAY PORK CUTLET 55

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 10

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)

DESSERTS 22

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)

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