

# TEMPORADA

## SNACKS

temporada sourdough, house cultured butter 3pp

warm marinated organic olives 9

sydney rock oysters, signature oysters batemans bay nsw, gin & tonic granita, cucumber ½ 36 / doz 72

four cheese tapioca fritter, salsa verde (2018) 6ea

charcoal grilled scallop, black bean vinaigrette (2020) 14ea

charcoal grilled wagyu tongue skewer, pomegranate glaze, tahini labneh, pepita crumb 10ea

## SMALL PLATES

stracciatella, eggplant, baba ganoush, black garlic, pomegranate & lime dressing 28

snapper crudo, almond cream, tapenade, red grapes, basil oil, smoked vanilla 34

charcoal grilled wagyu intercostal, nashi, sesame leaves, hot bean paste (2019) 38

charcoal grilled fremantle octopus, aioli, black vinegar dressing (2018) 38

## LARGE PLATES

roast cauliflower ravioli, golden raisins, brown butter, pecorino (2022) 36

charcoal grilled half bonito, charred cherry tomatoes, fermented crazy water, pebre salsa 45

charcoal grilled pork chop, braised silver beet, mashed potato, dragoncello, salted radish 45

roast lamb shoulder, lemon pepper dressing, italian coleslaw (2014) half 50 / whole 95

charcoal grilled 800gm westholme wagyu mb5 t-bone, chimichurri, fries 150

## SIDES

charcoal grilled corn, green harissa, old bay butter, chilli & garlic crunch 16

braised sugarloaf cabbage, herb & buttermilk dressing, smoked almonds, cranberries (2019) 16

fries, aioli 12

## SWEET

frozen cheesecake parfait, almond & sesame dacquoise, brightside produce blackberries 20

jack's mistake, chocolate cake, vanilla cream, rhubarb, hazelnut crunch (2023) 20

peach sorbet, chamomile meringue 12

## CHEESE

18 mth neil's yard montgomery cheddar, berry's creek riverine blue, seed cracker, guava paste 28

take home sourdough loaf 12

take home 200gm 'butter project' cultured butter 15

**chef's set menu 110pp**  
**w/ wine match 70pp**

please note a 1.2% surcharge applies for all credit card payments  
a 12.5% surcharge applies on public holidays