

# ALL DAY DINING

## SMALLS

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Sourdough focaccia, cultured butter | v | 11

100 layers Gundagai lamb lasagna, tabbouleh, verjus | 25

Snowy Mountain trout gravlax, preserved grapefruit, Mount Zero olive oil | a, gf, df | 27

Confit beetroot, goat curd, citrus | gf, df, v, \* | 24

Duck leg sausage, sweet potato mash, jus | gf, df | 26

Fior di latte, scorched grapes, chilli | gf, v | 24

## BIGS

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Whole butterflied Snowy Mountain trout, garlic butter, capers, herbs | a, gf | 49

Gundagai lamb, peas, chick peas, capsicum jam | gf, df | 58

Flat iron steak, burnt onion, brovada, verjus | gf, df | 58

Pork cotoletta, lemon, fennel agrodolce | df | 47

Potato gnocchi, cultured butter, sage, pecorino | v | 38

## SIDES

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Beef fat potatoes | gf, df | 15

Sautéed beans, cashew cream, n'duja butter | gf, n | 15

Burnt cabbage, smoked tomato beurre blanc, fried onion | gf, v | 15

## DESSERTS

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Dark chocolate cremoso tart, burnt marshmallow meringue, strawberry | gf, v | 18

Sticky date pudding, butterscotch, spent croissant ice cream, blackberry | v | 18

Sally & Andrew's honey and ricotta cake, whipped cream, raspberry | v | 18

a: Australian sourced sea food | gf: gluten free | df: dairy free | v: vegetarian | vg: vegan | n: contains nuts.

Surcharge of 10% on weekends and 15% on public holidays will be applied. Card payments incur a 1% surcharge.  
Discretionary gratuity of 8% is applied to groups of 12 or more. Substitutions will be given for dietary requirements