

ALL DAY DINING

SNACKS

Sourdough focaccia, Mount Zero olive oil | df | 11

Whipped ricotta, marinated cucumber | gf, v | 14

Chorizo & pickles gilda | gf, df | 17

SMALLS

Riverina grilled halloumi, Sally & Andrew's hot honey, herbs | gf, v | 24

Cured Snowy Mountains trout, preserved limes, pickles, blue corn tostada | a, gf, df | 27

Confit beets, goat curd, Batlow apple, wild harvested bee pollen | gf, df, n, v, vg* | 24

Smoked beef tartare, anchovy aioli, leek & potato croquette | df | 28

Frankie's fried chicken, house-made peri peri aioli | 25

BIGS

Whole butterflied Snowy Mountains trout, confit garlic butter, herbs | a, gf | 51

Char-grilled pork chop, parsnips, spring mustard | gf, df | 49

MB4+ scotch fillet, mushroom sauce, onion, jus | gf | 69

Gundagai lamb GLQ 5+, chimichurri, carrots, peas | gf, df | 58

Jam-glazed cauliflower, cashew cream, pickles, leaves | gf, df, vg, n | 41

SIDES

Chat potatoes, beef fat | gf, df | 15

Crispy Brussels sprouts, pancetta, Grana Padano | 15

Caesar salad, croutes, white anchovy dressing | 15

DESSERTS

Chocolate cremoso, marshmallow, raspberry | n, v | 19

Coconut pannacotta, passionfruit, mint | gf, df, vg | 19

Vanilla millesfoglie, cream | v | 19

a: Australian sourced sea food | gf: gluten free | df: dairy free | v: vegetarian | vg: vegan | vg* vegan optional | 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