



\$48:00 TWO COURSE \$58:00 THREE COURSE

SELECT TWO DISHES TO BE SERVED ALTERNATIVELY

BREADS

ORGANIC SOUR DOUGH

ENTREES

SCALLOPS WITH EXTRAORDINARY PORK FRUITY SAUSAGE

HOME STYLE SOUP WITH HOUSE MADE BREAD

HEREFORD RED BEEF BRISKET, SMOKY TANGY BBQ SAUCE

PAN FRIED BABY SQUID, GOAT'S CHEESE, WATERMELON SALAD

STEAMED MOMO DUMPLINGS WITH NEPALESE DIPPING SAUCE

VEGETABLE ARANCINI WITH MOJO PICON & BRAVO SAUCE

BUFFALO CHICKEN WINGS, GILGANDRA POULTRY, BLUE CHEESE DIP

TIGER PRAWNS, VIETNAMESE SLAW, TAMARIND DRESSING

MAINS

300G HEREFORD RED BEEF, LOCAL, PASTURE FED, YEOVAL NSW
ROASTED HEIRLOOM VEGETABLES, HONEY & THYME, MUSTARD BÉARNAISE

LAMB RACK, LOCALLY SOURCED, PASTURE FED, FREE RANGE
GREMOLATA CRUST, CELERIAC PUREE, BEETROOT, GARLIC LABNA

EXTRAORDINARY PORK, SOUS -VIDE, DUBBO'S FREE RANGE,
APPLE SLAW, GARLIC PRAWNS, NAM JIM DRESSING

CHICKEN SUPREME, GILGANDRA POULTRY NSW
FONDANT POTATO, CURRANTS, PINENUTS, ROSEMARY AND VERJUICE

PAN-BAKED FISH OF THE DAY, SYDNEY MARKETS
JERUSALEM ARTICHOKE PUREE, FENNEL, WINTER GREENS, BEURRE BLANC
VEGETARIAN TASTING PLATE
ARANCINI, APPLE SLAW SALAD, HEIRLOOM VEGETABLES

DESSERTS

LIQUID CENTRE CHOCOLATE PUDDING, WHITE CHOCOLATE CUSTARD

CREME BRULEE, HOUSE MADE ICE-CREAM

PEANUT BUTTER PARFAIT WITH STRAWBERRY SOUP

SPENCER COCOA GATEAUX, RHUBARB GEL, PISTACHIO DACQUOISE

RASPBERRY & CREAM, COCONUT CRUMBLE VERRINE

SET MENUS ARE AVAILABLE FOR GROUPS OF 20 OR MORE