



LUNCH

ENTREE

Freshly shucked Sydney rock oyster, lemon, mignonette
\$4 each

Mushroom and gruyere arancini, truffle mayo
\$12

Artisan local & imported cured meats, house made pickles, grapes
(each served per 50g)

Culatello, Italy

11

Iberico Jamon Pata Negra, Spain

12

Wagyu Bresaola, Australia

10

Slow cooked Bermagui octopus,
chorizo, fregola, preserved lemon, soft herbs

21

Roasted tomato soup,
house smoked king trout, stracciatella, basil, crouton

19

MAINS

Blue swimmer crab linguine,
semi dried heirloom tomato, chilli, garlic, parsley
25

House made gnocchi,
sweet potato, swiss brown mushroom, ricotta, filo parmesan wafer
31

Slow cooked beef & mushrooms pie, fries
21

Ratatouille and white bean pastie, iceberg, mint and rocket salad
19

Beer battered flathead, fries, tartare and lemon
\$24

SIDES

Pommes frites
8

Broccoli rapa, chilli, lemon, parmesan
12

Iceberg lettuce, rocket, radish, vinaigrette
8

DESSERTS

Belgian dark chocolate royale,
roasted pineapple, salted chocolate shortbread
18

Winter Pavlova,
citrus curd, chantilly, fruits
16

Classic sticky date pudding,
butterscotch sauce, hazelnut praline ice cream
16

Affogato
choice of Bailey's, Kahlua or Frangelico liqueur
with savoiardi
16

Selection of ice cream & sorbets (two scoops)
12

Dessert Wines 10
Hungerford Hill Classic River, Botrytis Semillion
Dunes & Greene sparkling Moscato
Hungerford Hill Liqueur Tawny