



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,
Kipfler potato, currants, preserved lemon, puffed rice, black garlic

21

Local burrata, zucchini, mint, fennel salad, fresh figs, charred
bread

19

MAINS

Blue swimmer crab linguine,
zucchini blossoms, chilli, garlic, dill, lemon
25

Rigatoni,
broccoli, Ortiz anchovy, tomato, chilli, garlic and parsley
31

Slow cooked beef & mushrooms pie, fries
21

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

Pavlova,
citrus curd, Chantilly, fruits
16

Salted caramel parfait, gingernut biscuit,
toffee apple puree
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