



LUNCH

ENTREE

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

Mushroom and Gruyère arancini, truffle mayo
\$12

Crumbed potato and cod croquette,
black garlic mayonnaise, fried capers
\$16

Broad bean and asparagus bruschetta,
buffalo ricotta, lemon, mint, olive oil
\$15

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

House smoked king trout linguine,
crème fraîche, zucchini, lemon, chilli, trout roe
\$25

Culatello and buffalo mozzarella salad,
Ortiz anchovy, blistered tomato, basil
\$23

House made slow cooked beef lasagne,
mixed salad
\$21

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

SIDES

Pommes frites
\$8

Green beans, chilli, lemon, parmesan
\$12

Iceberg lettuce, rocket, radish, vinaigrette
\$8

DESSERTS

Coconut Panna Cotta,
caramelised pineapple, white chocolate, lime
and rum syrup
\$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