

20th -23rd August '26

classic 95

in-house focaccia, hummus, evo
manchego & jalapeno croquettes, yuzu aioli
beetroot & goats cheese tarte tatin, brandy eschalots
dry aged sweet potato, labneh, pomegranate, truffle almond
Musset Holdings mushrooms, togashi, toum, water chestnuts
pan seared gnocchi, artichoke, green bean, almonds
bok choy, fermented chilli, pepita, nori, goji
greens, house balsamic
lemon curd, meringue, apple compote

signature 130

the signature feed me is our most loved feed me option.
this shared, continuous, produce-driven menu utilises the
best produce the kitchen can get its hands on.
the signature feed me changes day to day, allowing our
chefs to put their creativity and passion into every plate they put
forward.
the best part is there is no decision to make; simply sit back, relax and
enjoy
the very best the southern highlands and australia has to offer.

grande cru 195

in-house focaccia, wattleseed butter
duck fat & quanciale oyster (a)
salted cod & chive croquettes
kingfish ceviche, sherry eschalots, citrus, yuzu aioli (A)
beetroot & goats cheese tarte tatin, brandy eschalots
pork belly, mezcal bbq, pickled red onion, jalapeno
split prawn XO, microsalad (A)
brussels, snow peas, labneh
queensland grouper, cauliflower & cuttlefish salsa, chili bacon jam (A,I)
mb4 little joe sirloin, celeriac, broccoli leaf, fermented chill jus
crispy chats, herb salt
bok choy, fermented chilli, pepita, nori, goji
miso dulce panna cotta, togarashi popcorn, sweet soy ice cream