

Entrée

- TOASTED GARLIC FOCACCIA (DF) - 11
confit garlic & rocket
- APPELLATION OYSTERS (GF, DF) - 4.5 each
champagne mignonette
- AUSTRALIAN ALTO MISTO OLIVES (GF, DF, V) - 10
- SZECHUAN PEPPER SPICED SQUID (DFo) - 19
with lemon aioli
- CHICKEN LIVER PATE (GFo) - 18
port jelly, herb salad & crisp bread
- BURRATA, VINCOTTO MARINATED HEIRLOOM TOMATO,
BASIL & EXTRA VIRGIN OLIVE OIL (V, GF) - 19
add Parma ham - 8
- SOFT SHELL CRAB TACO (DF) - 24
pico de gallo, jalapeño & guacamole
- BLACK BEAN TACO (DF, GF, V) - 18
pico de gallo, jalapeño & guacamole

Main

- MARKET FISH (DFo) - M.P
chips, herb salad & tartare
- SURF & TURF (GF) - 39
Binnie Beef Hunter Valley wagyu 5+ tri tip steak, prawn,
fondant potato, broccolini & garlic cream - served medium
- DILL CURED SALMON (GF, DFo) - 29
artichoke, heirloom tomato, olive, capsicum & pesto
- PORK BELLY (DF) - 32
salad of wombok, parsley, mint, coriander, sesame & yuzu dressing
- ROAST CHICKEN BREAST (GF) - 29
peas, snap peas & basil cream
- ORICHETTE (V, DFo, VGo) - 26
olives, capsicum, basil, artichoke, Napoli sauce & stracciatella
- STEAK FRITES (DFo) - 33
250g sirloin, french fries, rocket & Customs House butter

Sides

- Fries with saffron aioli - 11
- Green beans with confit garlic (GF, DF, V) - 12
- Rocket & parmesan salad (GF, V) - 12

CUSTOMs

• HOUSE HOTEL •

