

# Appetizer

House baked focaccia, koji garlic butter (DFo, VEO) - 12

Olives - 10

Appellation oyster, mignonette (DF, GF) - 7 each

Redbank Blanc de Blanc (Vic) 9.9/ 34

# Entree

Baked Scallops, XO sauce, furikake (GF) - 28

Jim Barry Riesling (Clare Valley SA) 14/ 43

Heirloom tomato, smoked ricotta, olive, basil (GFo, V) - 24

Tinkler's Verdelho (Hunter Valley NSW) 14/ 36

Kangaroo tataki, fig, egg yolk jam, chocolate, nasturtium (GF, DFo) - 26

Ha Ha Pinot Noir (Marlborough NZ) 14/ 43

Vitello tonnato, veal rump, rocket, capers (GF, DF) - 26

Triennes Rosé (Triennes France) 16/ 46

Ox tongue, soda bread, pecorino, cornichon (GFo, DFo) - 24

Ha Ha Pinot Noir (Marlborough NZ) 14 / 43

# Main

24hr Chuck Tail, beer braised onion, smoked potato, crispy shallot (GFo) - 40

Brokenwood Shiraz (Hunter Valley NSW) 64

Lamb "Rogan Josh", lamb loin, carrot and lentil puree, pakora, curry leaf, crispy rice (GFo) - 38

Yalumba Signature Cab Shiraz (SA) 98

Chicken, Jerusalem artichoke, butternut squash, mushroom "ketchup", jus gras (DF, GF) - 34

Paolo Scavino Vino Da Tavola Rossa (Italy) 53

Kingfish, candied eggplant, fermented carrot and ginger emulsion (GF) - 42

Tyrrell's Vat 1 Semillon (Hunter Valley NSW) 128

Hay Roast Carrot, celeriac and hazelnut puree, pickled shimeji, granola (GF, DF, VE) - 30

Mercer "Joven" Tempranillo - Vegan (NSW) 44

# Sides

Green beans, koji garlic butter (GF, DFo) - 11

Truffle "chips", truffle pecorino - 14

Herb and leaf salad (GF, DF) - 9

# Chef's tasting menu \$75pp

Whole table must take part in the tasting menu

GF - Gluten Free / DF - Dairy Free / V - Vegetarian / VE - Vegan

While we do strive to cater to all dietary requirements, menu items may come into contact with allergens

Menu is subject to change & availability / 10% surcharge on Public Holidays / No split bills



# CUSTOMS

• HOUSE HOTEL •

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Toni Corbett