

CHEFS' SELECTION

\$140 PP

Humble Bakery Sourdough,
with Picual Olive Oil

Spanish Style Marinated Toolunka Creek Olives

Roasted Beef Fat Butter, Confit Garlic, Rosemary

add Freshly Shucked Sydney Rock Oyster +\$7pp

Mayura Station Wagyu Carpaccio
with Quail Egg, Smoked Anchovy & Tonnato Sauce

Woodfired Cheese
with Local Honey, Aleppo Pepper
& Oregano

Porteño Chorizo
with Almond Romesco

Slow Smoked Charcoal Chicken
with Lemon & Black Pepper Gravy

O'Connor Sirloin MB3+
3 Week Dry Aged

Leaves from Newcastle Greens
with Fine Herbs & Porteño Vinaigrette

Fries with Chimichurri Salt
& Porteño Smoked Ketchup

Condiment Plate
Dijon Mustard, Chimichurri, House Hot Sauce

add Crispy Brussels Sprouts
with Lentils, Mint & Vincotto Dressing
+ \$5.50pp

Sorbet & Gelato
of Raspberry & Coconut

Flan Mixto with
Crème Diplomat & Dulce de Leche