

**WINE****BAR**

Sydney Rock oyster <i>Pambula Lakes, NSW</i>	5ea
Pacific oyster <i>Little Swanport, TAS</i>	4ea
Crudités, Holy Goat fromage frais	9
Anchovy, potato skin, crème fraîche	8ea
Duck waffle, foie gras & prune	9
Raw fish, buttermilk & dill oil	18
Chopped beef tartare, tarragon & fried anchovy	16
Charcuterie	16
Partridge, quail & pickled currant terrine	16
Heirloom carrots, macadamia & sherry	16
House smoked octopus, saffron, Sicilian olive & lemon	18
Clarence River prawns, roast garlic & chilli butter	30
Hand rolled garganelli, wild mushrooms & cecina	24
Baby snapper, capers, brown butter & almonds	34
Confit duck leg, borlotti, cotechino & chestnut	32

UP Cheeseburger, short rib & flank	160g	22
O'Connor rump cap	200g	35
Murray Grey scotch fillet	300g	48
O'Connor rib eye	650g	95
<i>served with condiments &amp; salad or fries</i>		

Baby cos, balsamic vinegar	8
Jerusalem artichokes, mustard & horseradish	12
Fries	7

\*Chef selection menu changes daily