

# SHARING MENU

Bread & Butter •\$5

Freshly shucked Pacific Oysters

Natural •\$5 each (GF)

Dressed •\$8 each

Parsnip, spinach, leek & ricotta dip, fresh fennel, crostini  
•\$18 (GFP)

Prawn Roll - tiger prawn salad, hot sauce, shredded  
lettuce, house baked milk bread •\$12 each

Corned beef croquettes, thermidor sauce, sauerkraut  
•\$21 (3)

Fried eggplant cutlets, tzatziki, sesame crisp •\$22 (V, GF)

Potato scallop, kangaroo tartare •\$11 each

Pickled mussels, cauliflower puree, chilli crisp, parsley  
•\$25 (GF)

Cheese Cappelletti, porcini broth, enoki, parmesan shards  
•\$24 (V)

Norma Joan Burger, fries •\$30 (GFP)

Steak Frites, Norma de Joan Butter, jus •\$40 (GF)

Maple sumac pumpkin, cannellini bean, pomegranate •\$26  
(V, GF)

Roasted beetroot, apple sauce, fresh apple, cress •\$17 (V,  
GF)

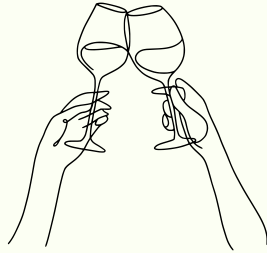
All beef supplied by Curly Tree Farm, Peel, NSW

## DESSERTS

Bombe Alaska - chocolate semi freddo, hazelnut cake, meringue, flamed Sambuca •\$24 (GF)

Golden syrup dumplings, housemade vanilla bean icecream •\$17

Rice pudding Brûlée, Rosnay Fig Jam •\$16 (GF)



## AFTER DINNER SIPS

Espresso

Banoffee Tart Cocktail

Mocha Martini

Espresso Martini

Mansfield Pedro Ximénez

Bunnamago Autumn Semillon

Stone Pine Limoncello

Renzaglia Arancello

Pieter Van Gent White Tawny

Rosnay Ruby Red

Cointreau

Disaronno

Kahlúa

Fernet-Branca

Cognac

Brandy

Sambuca

Frangelico

Baileys

Montenegro Amaro

Caffo Vecchio Amaro Del Capo

Stringy Bark Spiced Honey Mead