



2 Courses \$60pp (Entrée & Main) | 3 Courses \$75
Our Wine suggestion guide below each dish

Starts to Share

Marinated Olives \$6

Sourdough Bread & Butter \$6

Sydney Rock Oysters 1/2 Dozen \$24 | 1 Dozen \$46

Wileys Creek Sparkling

Charcuterie Board \$28

Wileys Creek Shiraz Cabernet

Entree

Heirloom Tomato, Burrata, Basil & Extra Virgin Olive Oil

Daniel Chortard Sancerre or Silos Estate Cats Meow rose

Beef Carpaccio, Wild Rocket, Caper Berries, Horse Radish, Parmesan

Swining Bridge #006 Tempinot

Tuna Tartare, Avocado, Crème Fraiche, Parsnip Crisps

Wileys Creek Semillon Chardonnay

Zucchini Flowers, Ricotta, Goats Curd, Truffle Honey

Wileys Creek Traminer Riesling

Main

Barramundi, Capers, Brown Butter, Lemon, Parsley

Shaw & Smith Sauvignon Blanc or Wileys Creek Semillon Chardonnay

‘Orecchiette Genovese’ Green Beans, Potato, Stracciatella, Basil Pesto

Dog Point Sauvignon Blanc

Duck, Farro, Beetroot, Macadamia, Barberry Jus

Greystone Pinot Noir

Lamb (Shoulder & Rack), Eggplant Puree, Capsicum, Currants, Pinenuts

Printhie Merlot or Wileys Creek Shiraz Cabernet

Wagyu Tri Tip (served medium) Cavolo Nero, Radicchio, Bagna Couda

Dominique Portet Cabernet Sauvignon or Silos Estate Son of Ducks Nuts Shiraz

SIDES*

Additional option \$8 each

Salad Leaves, Cabernet Sauvignon Vinaigrette

Green Beans, Miso Butter, Almonds

Cabbage Salad, Parmigiano Reggiano, Lemon, Extra Virgin Olive Oil

Shoestring Fries, Rosemary Salt

Pommes Puree

DESSERT

Hazelnut Semi-Freddo, Dark Chocolate Mousse, Hazelnut Praline

Silos Sticky Wicket Red

Mango Bavarois, Coconut Granita, Passionfruit Curd Ice Cream

Rutherglen Topaque

Chocolate Fondant, Ginger-Bread Ice-Cream, Caramelised Pear Puree (Please Allow 15 mins)

Frogmore Creek Iced Riesling

Affogato, Espresso Coffee, Vanilla Bean Ice Cream, Frangelico

Ice cream or Sorbets, 3 scoops, Fresh Daily Selection

Cheese Board, Quince Paste, Muscatels, Fennel Seed Lavosh

1.5% Surcharge for Credit Card Transactions

15% Surcharge applies on Public Holiday



BY @SMITHYANDTHECHEF

