

THE DINING ROOM

OYSTER BAR

Oysters <i>Champagne Mignonette</i>	7ea
Yellowfin Tuna <i>Green olive tapenade, capers, white anchovies, smoked almonds, fine herbs, lemon dressing</i>	32
Prawn Cocktail <i>Marie Rose</i>	32
Balmain Bugs <i>Tarragon mayonnaise</i>	34
Seafood Platter <i>Oysters, yellowfin tuna, prawns, Balmain bugs, steamed mussels, pickles</i>	135

TO SHARE

Warm Citrus Marinated SA Olives	12	Roast Baby Beetroot <i>Artichoke crème, smoked almonds, raisins, fine herbs, artichoke crisps, Chardonnay vinaigrette</i>	27
Warm Baker Bleu Baguette <i>Lard Ass cultured butter</i>	5pp		
Olasagasti Anchovy en crouete <i>Garlic cream, parsley</i>	14ea	Duck Liver Parfait <i>Burnt grapes, cornichons, toasted brioche</i>	25
Salt Cod Croquettes <i>Tarragon mayonnaise</i>	8ea	Pork Rilette <i>Capers, chives, wholegrain mustard, pickles, charred bread</i>	26
Southern Calamari <i>Aleppo lemon dressing, mojo verde</i>	30		
Charred Peppers <i>Garlic, sherry vinegar glaze</i>	18	Steak Tartare, Game Crisps <i>Hand cut Riverina rump 2+, capers, cornichon, shallot, chives, parsley, Dijon, Worcestershire, egg yolk</i>	29/52

SALADS

DD Caesar <i>Romaine, Olasagasti anchovy, Cravero Parmigiano, croutons, garlic whole egg dressing</i>	28
Waldorf Salad <i>Roquefort, candied walnuts, pecans, apple, celery, golden raisins, tarragon, buttermilk honey dressing</i>	29

PASTA

Tagliatelle <i>Chestnut mushroom, truffle butter, garlic, parsley, Cravero</i>	43
Mafaldine <i>Spanner crab, chilli, garlic, Bottarga, parsley, extra virgin olive oil</i>	39
Rigatoni <i>Pork sausage ragu, Tuscan cabbage, pecorino, orange, fried bread crumbs</i>	38

JOSPER OVEN AND GRILL

Honey Glazed Celeriac <i>Soubise, Fricassée aromatique, cannellini beans, sorrel, beurre noisette</i>	36	Hunter Valley Duck <i>Glazed quince, burnt radicchio, pickled walnuts, tarragon, watercress, Merlot vinaigrette, duck pan sauce</i>	54
King Rainbow Trout Fillet <i>Parsley macadamia crust, pea purée, broad beans, preserved lemon, pickled shallot, beurre noisette</i>	47	Saffron Braised Lamb Shoulder <i>Soft polenta, baby vegetables, mint, parsley</i>	44
Market Fish <i>Fioretto, onion purée, mussels, chives, sauce vadouvan</i>	52	Southern Rangers Grain-fed Tenderloin MBS2+ 220g <i>Spinach, pomme rosti, beurre rouge</i>	69
Josper Roasted Bannockburn Chicken <i>Rocket, fried bread, pine nuts, currants, shallots, pan sauce</i>	39	Steak Frites, Pinnacle Grass-fed Sirloin MBS2+ 300g <i>Café de Paris, red wine pan sauce, fries</i>	56
Rare Breed Black Berkshire Crumbed Pork Cutlet <i>Burnt lemon, parmesan, beurre noisette</i>	49	O'Connor Grass-fed Rib Eye MBS2+ 500g <i>Red wine pan sauce Choice of: Bearnaise - Café de Paris - Brandy Peppercorn Butter</i>	110
DD Cheeseburger <i>Sour pickles, fries or leaf salad</i>	29		

SIDES

Leaf Salad <i>Tarragon, Chardonnay vinaigrette</i>	16	Mac n Cheese <i>Gruyère, English cheddar, smoked mozzarella, speck, Dijon mustard, smoked paprika</i>	16
Steamed Zucchini <i>Garlic, mint, lemon yoghurt</i>	16	Pomme Purée	16
Brussel Sprouts, Lyonnaise <i>Pickled onions, speck lardon, garlic chives</i>	16	DD Fries <i>Aleppo mayonnaise</i>	15
Roast Jerusalem Artichokes <i>Golden raisins, chive, creme de artichoke, sweet chardonnay vinaigrette</i>	16		

Our food is prepared in a kitchen that handles common allergens, including nuts, shellfish, and gluten. While we take care to meet dietary needs, we cannot guarantee allergen-free meals.