

GROUP SET MENU

2 course | smalls & mains

TO START

Rosemary & sea salt focaccia, Rusty Bus extra virgin olive oil (df, vg)

SELECT ONE SMALL

Gin cured trout, quinoa crisp, radish, lemon, crème fraîche (gf)

Kangaroo tartare, olive brick pastry, chives, cornichon, sheep sorrel (df)

Slow roasted beetroot, pickles, cashew cream, bitter leaves, pepitas (df, vg, n)

SELECT ONE MAIN

Whole Nimbo butterflied trout, capers, garlic butter, lemon, dill (gf)

Gundagai lamb rack, caponata, rosemary & lemon salt (gf, df, n)

Seasonal mushroom risotto, nettle, hazelnut oil, parmigiano (gf, v, n, vg option)

SIDES TO SHARE

Crispy chat potatoes, rosemary, sage, duck fat (gf, df)

Charred radicchio, Batlow apple, almond, currant, Coolamon hard cheese (gf, n)

GF: GLUTEN FREE DF: DAIRY FREE V: VEGETARIAN VG: VEGAN N: CONTAINS NUTS

Surcharge of 10% on Sundays and 15% on public holidays will be applied. Card payments incur a 0.9% Surcharge. Discretionary gratuity of 8% is applied to groups of 12 or more.

GROUP SET MENU

2 course | mains & desserts

SELECT ONE MAIN

Whole Nimbo butterflied trout, capers, garlic butter, lemon, dill (gf)

Gundagai lamb rack, caponata, rosemary & lemon salt (gf, df, n)

Seasonal mushroom risotto, nettle, hazelnut oil, parmigiano (gf, v, n, vg option)

SIDES TO SHARE

Crispy chat potatoes, rosemary, sage, duck fat (gf, df)

Charred radicchio, Batlow apple, almond, currant, Coolamon hard cheese (gf, n)

ALTERNATE DROP DESSERTS

Crème caramel, biscotti, pistachio (v, n)

Sticky date pudding, butterscotch, double cream (v)

GF: GLUTEN FREE DF: DAIRY FREE V: VEGETARIAN VG: VEGAN N: CONTAINS NUTS

Surcharge of 10% on Sundays and 15% on public holidays will be applied. Card payments incur a 0.9% Surcharge. Discretionary gratuity of 8% is applied to groups of 12 or more.

GROUP SET MENU

3 course

TO START

Rosemary & sea salt focaccia, Rusty Bus extra virgin olive oil (df, vg)

SELECT ONE SMALL

Gin cured trout, quinoa crisp, radish, lemon, crème fraîche (gf)

Kangaroo tartare, olive brick pastry, chives, cornichon, sheep sorrel (df)

Slow roasted beetroot, pickles, cashew cream, bitter leaves, pepitas (df, vg, n)

SELECT ONE MAIN

Whole Nimbo butterflied trout, capers, garlic butter, lemon, dill (gf)

Gundagai lamb rack, caponata, rosemary & lemon salt (gf, df, n)

Seasonal mushroom risotto, nettle, hazelnut oil, parmigiano (gf, v, n, vg option)

SIDES TO SHARE

Crispy chat potatoes, rosemary, sage, duck fat (gf, df)

Charred radicchio, Batlow apple, almond, currant, Coolamon hard cheese (gf, n)

ALTERNATE DROP DESSERTS

Crème caramel, biscotti, pistachio (v, n)

Sticky date pudding, butterscotch, double cream (v)

GF: GLUTEN FREE DF: DAIRY FREE V: VEGETARIAN VG: VEGAN N: CONTAINS NUTS

Surcharge of 10% on Sundays and 15% on public holidays will be applied. Card payments incur a 0.9% Surcharge. Discretionary gratuity of 8% is applied to groups of 12 or more.

FEAST MENU

TO SHARE

Gin cured trout, quinoa crisp, radish, lemon, crème fraîche (gf)

Kangaroo tartare, olive brick pastry, chives, cornichon, sheep sorrel (df)

Slow roasted beetroot, pickles, cashew cream, bitter leaves, pepitas (df, vg, n)

Peri peri glazed Murray cod, sumac almond cream, heirloom tomato, radish, mint, cucumber (df, n)

Gundagai lamb rack, caponata, rosemary & lemon salt (gf, df, n)

Seasonal mushroom risotto, nettle, hazelnut oil, parmigiano (gf, v, n, vg option)

Crispy chat potatoes, rosemary, sage, duck fat (gf, df)

Charred radicchio, Batlow apple, almond, currant, Coolamon hard cheese (gf, n)

ALTERNATE DROP

Crème caramel, biscotti, pistachio (v, n)

Sticky date pudding, butterscotch, double cream (v)