

SNACKS

Appellation Oysters (A) 4/8/12	26 / 49 / 72
Mignonette & fresh lemon LG	
BBQ Wagyu Skewer / 3 per serve	29
Shitake glaze, mountain pepper LG	
Taramasalata / 2 per serve	18
Baby cucumber, fennel pollen, salmon roe LG	
Spicy Prawn Roll (I)	18
Ramarro farm leaves, chive & preserved tomato	
48hrs Fermented Focaccia / pp	4
Tuerong farm flour, cultured butter V	

MAINS

Casarecce	39
Wood grilled eggplant, semi dried tomatoes, ricotta, zucchini flowers V, VGO	
Wood Fired Ocean Trout	53
Brassicas, celeriac puree, mizuna LG	
Sher Wagyu Burger	35
Cheddar, bacon jam, baby cos, house made pickles & horseradish mayonnaise	

SIDES

Charred Broccoli	16
Cape Ember sauce LG, VGO	
Straight Cut Chips	15
Aioli, rosemary salt LG, V	
Farm Leaves	14
Leatherwood honey dressing, radishes LG, VGO	

ENTRÉES

Fried Baby Calamari (I)	25
Green goddess mayonnaise & burnt lemon LG	
New Zealand Surf Clams (I)	26
Pork belly, Jerusalem artichoke, dashi butter LG	
Hiramasa Kingfish (A)	27
Blood orange, green chilli, estate herbs LG	
Wood Roasted Beetroot	25
Stracciatella, glazed radicchio, grape vinaigrette LG V, VGO	

FROM THE WOOD FIRED GRILL

Sher Wagyu Eye Fillet Full Blood MS 7+ / 250g	79
O'Connors Grass Fed Scotch Fillet / 400g	88
O'Connors Grass Fed Short Ribs / 500g	74

Served with Hawkes farm petite kipfler potato, pancetta, horseradish salad & red wine jus LG

LG / low gluten, V / vegetarian, VG / vegan, VGO / vegan option available

Seafood country of provenance A / Australia, I / Imported, M / Mixed Origin

*Our kitchen uses allergen products and, while we take care with dietary requests, we cannot guarantee the absence of cross-contamination.

DESSERTS

- Cuvée Chocolate Cremaux

Blood orange, PX sherry & burnt meringue LG

18
- Main Ridge Dairy Cashmere Cheese Cake

Raspberry, basil & chamomile

18
- Freshly Baked Madelines

Lemon verbena curd

7
- Cheeses Selection

Local & international, pâte de fruits LG

18 / 42

LITTLE CRITTERS 25

- Include meal, drink and dessert

Choice of drink

Juice, lemonade, cola

Choice of main

Pasta

Tomato or white base V

Crumbed Chicken or Battered Fish (A)

chips, salad

Dessert

Scoop of vanilla ice cream

* Surcharge of 5% applies on Saturday, 10% on Sunday and 18% on public holidays

* Note that we don't accept Amex

THANK YOU FOR VISITING

Did you enjoy your wine today? Please drop into our Cellar Door to purchase your favourite wines or taste more of the Crittenden range.

We hope you enjoyed your visit today, and invite you to share your experience by leaving us a review.



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