

FEED ME MENU \$80

Hearthfire sourdough bread roll, butter, Dorrigo pepper | v |

Smoked trout rillettes, crème fraiche, dill, sourdough crisps

Stracciatella, apple jam, chilli seed crunch | gf |

Slow cooked lamb shoulder, greens, red chimichurri, jus | gf, df |

Ricotta gnocchi, pesto, parmesan, sunflower seed gremolata | v |

Market leaves, roast pear, almond, honey vinaigrette | gf, df |

Dorrigo potatoes, smoked salt, herb butter | gf |

FEAST MENU \$95

Hearthfire sourdough bread roll, butter, Dorrigo pepper | v |

Smoked trout rillettes, crème fraiche, dill, sourdough crisps

Stracciatella, apple jam, chilli seed crunch | gf |

Slow cooked lamb shoulder, greens, red chimichurri, jus | gf, df |

Grilled barramundi, coconut yellow curry, corn & coriander salsa | gf, df |

Market leaves, roast pear, almond, honey vinaigrette | gf, df |

Dorrigo potatoes, smoked salt, herb butter | gf |

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Chocolate mousse, citrus, crunch | gf, df |

Available for the whole table only. Due to the nature of the chef menus, we can accommodate some, but not all dietary modifications.

GF: Gluten Free DF: Dairy Free V: Vegetarian VG: Vegan N: Contains nuts *: Vegan on request.

