

high tide

Tarragon roasted Alstonville chicken supreme	44
Celeriac brulee, winter Australian truffle, bacon, chicken gravy GF	
Local line caught market fish	45
Lemon myrtle & fingerlime avgolemono, karkalla	
Wattleseed crusted fair game wild caught venison loin	48
Parsnip, blueberry ketchup, Husk Ink Gin jus GF/(DF OPTION)	
"Souk style" smoked organic cauliflower	38
Saffron & hemp hummus, macadamia za'atar, shawarma pickles GF/DF/VGN/N	
Earth Brewery brown ale braised ox cheek	44
Warrigal green colcannon, pigface salsa verde, rosella pickled onions (DF OPTION)	

sides

Foraged garden salad	16
Garden grown marigold & hempseed dressing	
Tandoori organic pumpkin	16
Cardamom & caraway coconut yoghurt, fermented lime, curry leaf	
Herb roasted Stokers Siding mushrooms	16
Foraged bunya nut, Australian winter truffle	

GF gluten free DF dairy free VGN vegan V vegetarian N nuts S seafood

final drift

Smoked malt ice cream	18
Mulled red wine berries, winter truffle	
Husk ink gin & rosella poached rhubarb	18
Macadamia & native ginger streusel, celeriac custard (GF/DF/N)	
Kat Harvey's cheese plate	34
A selection of local and international cheese of Kat's choice Caramelised apple, charcoal lavosh and other goodies	



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cocktails

River Margarita	24
Wattle & Barrel	22
Negroni	20
Ink & Sterling Martini	21
Sorrento Spritz	18

wine

	Gls	Btl
Sparkling		
Maison Soleil Prosecco SA	14	58
White		
Saeep Riesling SA	21	106
Good Intentions 'Magnolia' SA	16	84
Jilly Chardonnay NSW	19	98
Rose		
La Prova Aglianico Rosato SA	14	68
Red		
Athletes of Wine Pinot Noir VIC	17	86
ADA 'Mad Hattie' SA	16	76
Majama Nero D'Avola NSW	18	92
Soumah Shiraz VIC	20	104

beer

Spangled Drongo Lager Tap (4.2%)	12
Spangled Drongo Pale Ale Tap (4.5%)	12
Earth Beer Brown Ale Can (4.2%)	12
Wandana Lo Fi Lager Can (3.5%)	12