

De Bortoli Winery

CRANKY FRANKIES

by Adam Frey

FRIED CHICKEN

karaage chicken, togarashi seasoning,
pickled daikon & lemon mayo DF \$20

CRISPY MUSHROOMS

szechuan spice, fried shallot & salted
cucumber GF VE. \$20

TORCHED OCTOPUS

soy tare dressing, bonito flakes, furikake
tenkasu & citrus emulsion, GF DF \$20

HAND MADE DUMPLING

burnt lemon, chilli oil & white soy
DF \$20

MOCCHI WAFFLE

whipped coconut creme, coconut praline
& matcha dust DF GF VE \$20

KIDS

fried chicken on mocchi waffle \$10

Part of Entwine Hunter Valley Food Trail

STOKED BBQ

by Tatiana Quinones

PORK

BBQ pork riblets, cauliflower steak, kiss peppers, pork scratching crumb, scallions, umeboshi glaze. DF \$20

SALMON

Hot smoked salmon, potato scallop, soft egg, big mac sauce, sea herbs. GF \$20

BRISKET

Smoked beef brisket burnt ends, charcoal bread, cherry cola BBQ sauce, edamame, charred corn and dill pickle salsa. \$20

VEGO CAULIFLOWER

Smoked Cauliflower steak, potato scallop, soft egg, big mac sauce, edamame, charred corn, dill pickle salsa \$20

VEGAN CAULIFLOWER

Smoked Cauliflower steak, potato scallop, cherry cola BBQ sauce, edamame, charred corn, dill pickle salsa
DF \$20

KIDS NACHOS

Shredded beef, nacho chips, grated cheddar cheese \$10

First Creek wines

Aburi Co.

by Joseph Wojarski

SAUCISSE DE TOULOUSE

*Toulouse sausage, new potatoes,
raclette, pickled onion, Dijonnaise.*
GF \$20

SAUCISSE DE CANARD

*Duck with merlot, sweet potato
croquette, speck jam, burnt orange.*
GF DF \$20

VOL AU VENT AU CRABE

*Crab, smoked cod rillettes, vol au vent,
flying fish roe, mushy peas, creme
fraiche. \$20*

PLAT VEGETARIEN

*Crushed sweet potato, raclette, pickled
onion, dijonnaise, mushy and wasabi
peas. V GF \$20*

VEGANE

*Sweet and new potato salad, vegan
mayo, pickled onion, peas, burnt orange.*
VE DF GF \$20

KIDS

sausage sizzle w/tomato sauce. \$10

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Allandale winery

NATIVE

by Lucas Perry

ROO & DAVISON PLUM SKEWERS

Grass-fed kangaroo fillet glazed with hunter Shiraz & Davidson plum reduction, finger lime caviar, warrigal greens, pepperberry smoke DF GF \$20

GRILLED MOOLOOLABA PRAWNS

Torched king prawns, finger lime & anise myrtle butter, wild lime leaf cone, lemon myrtle salt GF \$20

CHARRED EGGPLANT "STEAK"

Eggplant brined & charred, desert lime labneh, lemon aspen - chilli honey, native micro herbs V GF \$20

KIDS

"The little Roo King"

Roo fillet, prawns, buttery bashed potatoes w/honey & "pop rock" salad \$10

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