

De Bortoli Winery

CRANKY FRANKIES

by Adam Frey

FRIED CHICKEN

*karaage chicken, togarashi seasoning,
pickled diakon & 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 rillette, vol au vent, flying fish roe, mushy peas, creme fraiche. \$20

PLAT VAGETARIEN

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

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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