

ALL DAY DINING

BAR PLATES

- Sprouted sourdough, chickpea miso ricotta butter V, VGO, DFO **9**
- Warm misto olives, garlic, fennel seed, citrus VG, NF, DF **10**
- Crispy lamb belly, chilli caramel, lime salt GF, DF, NF **20**
- Fried potato, sobrasada, ricotta salata VO **16**
- Artisan-cured meats mortadella, wagyu pastrami, bresaola, prosciutto, pickles, toast GFO, DFO, NF **38**
- Wagyu double pattie cheeseburger, swiss cheese, house ketchup, pickle, fries **29**

SMALL PLATES

- Sydney rock oysters, nori mignonette GF, DF, NF **38/72**
- Carrot crackers, taramasalata, salmon roe, green onion **19**
- BBQ leeks, walnut romesco, charred citrus dressing, herb salad VG **23**
- Glazed bonito, rye crumb, crème fraiche, horseradish, smoked soy GFO, DFO, NF **29**
- Grilled southern calamari, rouille, XO butter GFO, DFO **28**
- Smoked chicken & ham hock terrine, wood ear mushroom, caper & raisin, grilled bread DF, GFO, NF **28**

LARGER PLATES

- Market fish, almond crumb, miso butter, fine herbs, chilli oil **38**
- Potato gnocchi, fioretto, artichoke, leek, broccolini, hazelnut, agrodolce V, DFO **32**
- Aged duck breast heirloom beetroot, pistachio, spiced jus GF, DF **44**
- Roasted lamb saddle & belly, pickled green tomato, smoked yoghurt, pine nut & currants GF, DFO **38**

PROTEINS FROM THE GRILL

- 250g Swordfish, sourced from Ulladulla, NSW GF, DF **44**
- 350g Aged pork cutlet, sourced from the Southwest Slopes of NSW GF, DF **38**
- 250 Beef Flat Iron Pinnacle MB2+ MSA GF, DF **52**
- 250g Wagyu Tagima MB4+ Beef Rump GF, DF **55**
- 300g Shorthorn MSA Beef Scotch fillet GF, DF **72**
- 600g Beef Rib Eye Cutlet Delmonico Pinnacle MSA GF, DF **140**
- Includes charred lemon and a choice of sauce:
peppercorn GF, NF | red wine GF, DF, NF
artisan mustards VG, DF, NF | pine nut & currant salsa VG, DF
- Extra sauce **5**

SIDES

- Green beans, XO, cured egg DFO, VGO **16**
- Shoestring fries, chilli salt VG, DF, GF **16**
- Green leaf salad, fennel, mustard dressing VG, NF, GF **16**

DESSERTS

- Bombe Alaska, passionfruit, lychee, coconut & rum GF, DF, NF **20**
- Paris Brest, brown sugar caramel cream, hazelnut, yoghurt ice cream, hot chocolate **20**
- Carrot cake, candied walnut, carrot curd, frosting ice-cream NFO **20**
- Selection of cheeses – grapes, lavosh, oat crackers GFO, NFO **34**

SHARED MENUS

\$80 PP

SANS PROHIBITION

Minimum two – for the whole table

- Sprouted sourdough, chickpea miso ricotta butter V, VGO, DFO
- Carrot crackers, taramasalata, salmon roe, green onion
- Grilled southern calamari, rouille, XO butter GFO, DFO
- Potato gnocchi, fioretto, artichoke, leek, broccolini, hazelnut, agrodolce V, DFO
- Roasted lamb saddle & belly, pickled green tomato, smoked yoghurt, pine nut & currants GF, DFO
- Shoestring fries, chilli salt VG, DF, GF
- Green leaf salad, fennel, mustard dressing VG, NF, GF
- Paris Brest, brown sugar caramel cream, hazelnut, yoghurt ice cream, hot chocolate

\$99 PP

QUEEN TEXAS TASTING

Minimum two – for the whole table

- Sprouted sourdough, chickpea miso ricotta butter V, VGO, DFO
- Smoked chicken & ham hock terrine, wood ear mushroom, caper & raisin, grilled bread DF, GFO, NF
- Glazed bonito, rye crumb, crème fraiche, horseradish, smoked soy GFO, DFO, NF
- Market fish, almond crumb, miso butter, fine herbs, chilli oil
- Aged duck breast heirloom beetroot, pistachio, spiced jus GF, DF
- Green beans, XO, cured egg DFO, VGO
- Green leaf salad, fennel, mustard dressing VG, NF, GF
- Bombe Alaska, passionfruit, lychee, coconut & rum GF, DF, NF
- Selection of cheeses – grapes, lavosh, oat crackers GFO, NFO

GF gluten free | DF dairy free | NF nut free | V vegetarian | VG vegan
GFO gluten free option | DFO dairy free option

ESQ.

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