

N&C



Four Course Chef's Selection Menu \$95pp

Our summer menu is a collection of our favourite dishes from our local producers and farmers. Get comfortable, relax and leave all the hard decisions to us. Start with light snacks for the table, followed by shared entree & main course, finished with individual desserts.

Cobb Lane Sourdough, Cultured Butter	4ea
Appellation Sydney Rock Oysters, Blood Orange Mignonette	7ea
Seared Eden Bonito, Ginger, Finger Lime	28
Cherry Tomato, Pickled Walnut, Pepita Seed	22
Grilled Octopus, Sobrassada, Wild Fennel	28
Spanner Crab Risoni, Crustacean Emulsion, Tarragon	52
Zucchini Flower Risotto, Buffalo Mozzarella, Basil	38
Rock Flathead, Cauliflower, Lemon Butter	44
Roasted ½ Hazeldene's Chicken, Shallot, Cos	40
200g O'Connor's Sirloin, Celeriac, Mustard Jus	52
Slow Roasted And Spiced Flinders Island Lamb Shoulder, Yoghurt, Cucumber	119
Sugarloaf Cabbage, Romesco	16
Day's Walk Farm Leaves, Mustard Vinaigrette	14
Fries, Sea Salt	11
Sunflower Praline, Yoghurt, Mango	19
N&C Black Forest	22
Shiitake Caramel, Pedro Ximenez, Prunes	19
Wasabi and Pistachio Parfait	18
Selection of Cheeses, House Made Accompaniments	36