

## 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 DF, NF **20**

Fried potato, sobrasada, pecorino 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, lettuce & tomato, 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, cauliflower, artichoke, leek, 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**

250g Beef Flat Iron Pinnacle MB2+ MSA GF, DF **52**

250g Wagyu Tajima 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**

Fire roasted maple glazed carrots with smoked almond mousse, 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

**\$80PP**

### 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, cauliflower, artichoke, leek, 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

**\$99PP**

### 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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