

Oysters, shucked to order

Grapefruit ice	3.5 each
Poached with vermouth and tarragon	3.9 each

Charcuterie

Pork rillettes, prunes	10
Organic chicken liver parfait, cornichons	10.5
Deanery mortadella with pistachios	12.5
Jamon Serrano	14.5
Warialda Belted Galloway bresaola	15.5

Charcuterie plate	23
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Cheese , daily selection served with our fig and walnut toast	22.5
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Small

Steamed chicken buns	12
Lamb pan rolls, eggplant relish	12.5
Ham hock and manchego croquettes	12

Spiced cauliflower, onion, sultanas, yoghurt	11
Golden tofu, eggplant, sweet potato, dried onion	13.5
Cured king salmon, traditional accompaniments	15.5
Crispy quail, coconut, yoghurt, tamarind chutney	12
House made pork and chicken sausage, apple risotto	13.5

Bigger

Classic mushroom souffle (allow 25 mins)	20
Chargrilled octopus, calamari, saffron potato, chorizo	25.5
Half roast duck, baked potato, burnt orange sauce	29.5
Slow cooked goat, pappardelle, chestnuts, lemon zest, thyme	23.5
Glazed pork neck, celery, apple and walnut salad	25.5
Market Fish, ask your waitperson	mp

Steak

Victorian grass fed eye fillet, onion puree, sprout leaves, pancetta	34
Deanery dry aged (21 days) prime cut, slow cooked onions, hand cut chips, pepper sauce	36
Warialda Belted Galloway grass fed skirt, slow cooked onions, hand cut chips, steak relish	26

Side

Slow roasted carrots, parmesan cream	8
Green beans, almonds	8
Garden salad	8
Hand cut chips	9

Dessert

Fruit jelly and sherry custard 'Delight'	12
Passionfruit Bombe Alaska	15
Hazelnut meringue sandwich, soft chocolate	12
Soft centred chocolate pudding, orange, rhubarb	13
A little something sweet	4

