



# THE STABLES

## Smaller plates

- Sydney rock oysters - shucked to order - 4.5
- White anchovy fillets - pickled - gremolata - flat bread - 18
- Chicken liver parfait - sourdough crisps - 17
- Warm green olives - 8
- Field mushroom - sautéed herbed filling - lemon zest soil - 22
- Confit octopus - eschalots - paprika - garlic - 28
- Burrata - 100 gram - baby spinach - honey balsamic figs - 26
- Charcuterie - three imported meat selection - 29
- Cheese board - our trio of cheese - chefs choice of the day - 27

## Bigger Plates

- Arancini - pecorino - pesto - aioli - 14
- Cured barramundi - lime - green chili - shallots - crackers - 24
- Pippies - white wine reduction - 24
- Scallops - prosciutto - lemon butter cream sauce - 24
- Little Joe Angus - chargrilled - sliced - salsa verde - 29
- Hand made gnocchi - gorgonzola - cream - herbs - 18
- Chargrilled king prawns - padron pepper butter - capers - 34
- Emerald valley free range lamb shoulder - slow cooked - guindilla - 26

## Sides & Salads

- Rocket - fennel - Spanish onion - grana padano - balsamic - 16
- Daily baked - sourdough - dukkah - olive oil - 8
- Polenta chips - romesco - 12
- Baby Spinach - chèvre - beets - walnut - cherry tomato - french dressing - 19
- Baby potatoes - garlic - sea salt - herb salsa - 12

## Desserts

- Coconut Panna Cotta - champagne jelly - berries 16
- Chocolate fondant - berry ice-cream - honeycomb shards - seasonal berries 16