

## Grazing

Pacific oysters, seaweed dressing, lemon / each gfi option	5
Ma hor, prawn, pork, chicken, palm sugar / each gfi	5
Chicken & corn spring roll, tamarind sauce / each	6
Smoked Buxton trout betel leaf, coconut, peanut / each gfi	6
Roasted macadamia, cashews, almonds v gfi vg	10
Sichuan spiced duck taco, cucumber, hoi sin / each	8
Green sicilian olives, white anchovies gfi	12
Wood grilled flat bread, house made dukkah v	15
Popcorn chicken, palm sugar, tamarind, coriander gfi	15
Eggplant chips, aioli v	15
Salt & pepper squid, lime, green chilli gfi	18
Ocean trout tartar, ginger dressing gfi	18

## Mains

Grass fed beef cooked to your liking over lump coal	
<i>Eye fillet 200gr - Porterhouse 200gr - Rump 250gr</i>	
Served with hand cut chips, pickled shallots, cress & cafe de Paris butter gfi	49
Twice cooked duck leg, egg noodles, chilli oil, black vinegar	38
Sour orange fish curry, Siamese watercress, red radish gfi	39
King oyster mushroom, aromatic coconut cream, tamarind, bean shoots, rice gfi v veg	36
Crab, avocado & coconut salad, red chilli, coriander, mint, peanuts gfi	30

## Burgers

<i>Served with shoestring fries</i>	25
<i>gfi bun available</i>	2
<b>Herd -</b> 100% wagyu mince, cheese, tomato pickle, lettuce, herd burger sauce	
Add bacon	5
Extra patty	7
<b>Chicken -</b> Fried chicken, cabbage & carrot slaw, aioli	
<b>Vego -</b> Grilled haloumi, caramelised onion, pickled beetroot, lettuce, herd burger sauce	



## Sides

Seasonal greens, yuzu sesame v vg gfi	12
Mixed leaf, chives v vg gfi	12
Handcut chips, aioli v	10
Fries v	10
Jasmine rice v vg gfi	5

## Cheese

<i>Served with Rikkis Bikkis, house-made pear paste, muscatels</i>	
Stone & Crow, nightwalker - cows milk, washed rind	12
Comte 18 month - raw cows milk, mild but sharp tendencies	12
Milawa Blue - semi soft interior, buttery characteristics	12
<i>A taste of above</i>	28

## Dessert

Baked chocolate tart, honeycomb, rum raisin ice cream	18
Blueberry cheesecake, almond tuille gfi option	18
House made sorbet (2) vg gfi	12
Four Pillars gin & chocolate truffles / each gfi	5

*gfi - dishes made from gluten free ingredients. Please be aware, our kitchen does contain gluten products so cross contamination cannot be guaranteed.  
veg - vegan / v - vegetarian*

Surcharge -10% Sunday's -15% public holidays. No split bills