








SHARING

-  **Marinated olives** with chilli, garlic & rosemary \$10
- Pork belly** with maple, honey and soy \$10
- Arancini** pumpkin with goats' cheese & aioli \$10
- Sopressa and capocollo** with Gippsland cheddar \$10
- Squid** fried & seasoned with lemon myrtle aioli & sea salt \$10

APPETIZER

-  **Whipped ricotta** wildflower honey, toasted sourdough & rosella flowers \$16
-  **Ox heart tomato bruschetta** charred sourdough, Davidson plum chutney \$16
- Wild boar tortellini** nduja butter, aged Maffra cheddar & native baby herbs \$19
- TSKB Tasting plate** Sopressa & Capocollo, fried squid & bruschetta \$22

PAN AND OVEN










-   **Warrigal and arugula risotto** sundried tomatoes, preserved lemon & pecorino cheese \$27
-  **Seared Barramundi** smoked tomato sugo, charred cauliflower, saltbush gremolata \$30
- Linguini with saltwater prawns** in light bisque sauce, sea asparagus, confit tomatoes \$29
-  **Roast chicken breast** buffalo mozzarella, roasted garlic & macadamia nut romesco \$29
- Bush spiced pork belly** rolled with native spices & garlic, served with soft polenta \$32
- Pulled brisket beef burger** red onions, cabbage slaw, smoky BBQ sauce & chips \$29
- Sourdough classic club** pulled chicken, crispy bacon, fried egg, lettuce & mayo with chips \$26

FROM THE GRILL

- 300g OP rib eye, Lockyer Valley Queensland** wild mushroom \$49
- 250g Wagyu beef rump, Oakey Queensland** dutch carrots \$46
- 250g Pork skewer, Cobram Victoria** marinated in native herbs, padron peppers \$34

SELECT 1 SAUCE: Gremolata, Dianne sauce, Aioli, Nduja & rosemary butter

SIDES

-  **Thick cut chips** with tomato sauce \$12
-   **Leaf salad** aged balsamic & honey dressing \$12
-   **Charred cauliflower blossom** roast pepper sauce & toasted almonds \$12
-   **Roast baby carrots** with chimichurri sauce \$12
-   **Rosemary kipfler potatoes** served with native-seasoned aioli \$12

DESSERT

White chocolate and yoghurt mousse fresh honeycomb & berries	\$18
Milo semifreddo wattle seed & espresso reduction with Maltesers	\$18
Shale point brie cheese Davidson plum jam, dried fruits, nuts & crackers	\$18

DESSERT WINE

Briar Ridge Muscat Multi-regions, Australia	\$17
Noble One Botrytis Semillon Riverina, NSW	\$20
All Saints Muscat Rutherglen, Victoria	\$24

FORTIFIED

Galway Pipe Port Multi-regions, Australia	\$15
Penfolds Grandfather Port Multi-regions, Australia	\$24

COCKTAILS

Charli Chaplin ink sole gin, apricot brandy, lime juice, simple syrup	\$22
Berri Pop citron vodka, strawberry liqueur, chambord, lime juice, sprite	\$22

Please note: 10% surcharge applies on all public holiday