



graZINg menu

althea sourdough + olive focaccia
saltbush butter, dukkah, aril olive oil
a.c. butchery charcuterie - wagyu bresaola,
pepper berry salami, coppa
pickles, bagna cauda, marinated olives
zucchini + corn fritters, yoghurt + fetta dip
purple potato, spinach + fetta gözleme
muhammara
roast carrot hummus, brown butter, sage
eggplant two-ways
hibachi grilled grasslands chicken,
marjoram, saltbush za'atar
toun, tomato, parsley + basil salad

wine pairings

lowe '25 vermentino, '25 zin rosé,
'23 block 9 zinfandel

add (+\$40 per dish, serves 2)

pasta

tinja lamb & zucchini lasagne
salad of tinja greens

cheese

high valley & hunter valley cheese selection
fresh orchard fruit selection
lavosh
mudgee honeycomb, apricot relish