



redsalt

SMALLER

Bread: Focaccia – sea salt –
cultured butter *(NF)* \$7

Bruschetta:
cherry tomato – baguette –
basil – ricotta *(NF)* \$12

Add cheese : Buffalo mozzarella *(NF)* \$9

Burrata: peach – rosemary honey
– focaccia *(NF)* \$17

Grilled octopus: kipfler potato –
white bean – mojo verde *(NF)* \$21

Polpette: veal & pork meatballs –
sugo – provolone *(NF)* \$17

Beetroot : du puy lentil – goat cheese –
mint – candied walnut *(VEG, GF)* \$15

Pork belly : roasted apple – fennel –
port jus *(GF, NF)* \$19

Scallop: pickled cucumber – dill –
chorizo – finger lime *(GF, NF, DF)* \$19

Beef carpaccio : balsamic onion –
horseradish – macadamia – parmesan \$17

LARGER

Pappardelle: slow cooked lamb neck ragu –
tomato sugo – pecorino *(NF)* \$31

Gnocchi: forest mushroom – pine nut –
gorgonzola *(V)* \$29

Linguine: tiger prawn – baby tomato –
chilli – dill *(NF)* \$33

Pumpkin ravioli : ricotta – hazelnut –
burnt butter – sage \$30

Market fish : truss cherry tomato –
salsa verde MP

Risotto: pea – fennel –
snow pea tendrils – pecorino *(GF, NF)* \$28

Duck: cauliflower puree – dutch carrot –
blackberry jus \$37

Roast cauliflower : chickpea puree –
harissa – garlic yoghurt – pomegranate *(GF)* \$31

Lamb shoulder 400gm: garlic yoghurt –
sumac onion – kuboos \$71

Braised beef osso bucco 500gm:
polenta – broccolini – port wine jus *(GF, DF)* \$69

GRILLS

Eye fillet 200gm *(GF, NF, DF)* \$51
Northern riverina grain fed black angus

Sirloin 250gm *(GF, NF, DF)* \$47
Braidwood grass fed hereford boss

Scotch 300gm *(GF, NF, DF)* \$55
Wagga wagga grass fed shorthorn

Rib eye on the bone 500gm \$79
Yambinya grass fed followed by grain fed
black baldy (45–60 minutes cooking time)

Half free-range chicken 400gm *(GF, NF, DF)* \$39
Goulburn free range young chicken

**All grills are served with potato fondant, braised leek
& a sauce of your choice:** Port wine jus, herb butter, béarnaise,
wild mushroom sauce, creamy pepper sauce (extra sauce \$5)

SIDES

Shoestring fries: rosemary – aioli *(DF)* \$9

Grilled broccolini: burnt butter – pecorino *(GF, NF)* \$9

Green oak lettuce: pomegranate –
mustard vinaigrette *(GF)* \$9

Duck fat potato: paprika – salsa verde *(GF)* \$9

Roast pumpkin: whipped ricotta – pine nut *(GF)* \$9

Steamed seasonal vegetable: olive oil – almond \$9

ALLERGY & INTOLERANCES

V = VEGETARIAN

VE = VEGAN

GF = GLUTEN FREE

DF = DAIRY FREE

NF = NUT FREE