

PEREGRIN

ENTREES

Uprising Bakery sourdough, smoked butter ^(v, dfo)	4 ea	Roasted ½ shell scallop, chorizo crumb ^(gf)	8 ea / ½ doz 42
Salamander Bay rock oysters, classic mignonette ^(gf, df)	6.5 ea / ½ doz 34	Smoked Yumba abalone, fennel, herbs, lemon, smoked sea salt ^(gf, df)	22 ea
Frito misto, sweet potato, bullhorn pepper, zucchini flower, whipped fetta ^(gf, v, veo)	16	Charcoal-fired calamari, mint, garlic, lemon, tarragon ^(gf, df)	22
Kingfish, pickled cucumber, sake dressing, green chilli, wakame sea salt ^(gf, df)	19	Yamba prawns, green olive, pistachio, parsley, lemon ^(gf, df, n)	26
Smoked Garfish toast, red onion, crème fraiche ^(gfo, dfo)	16	Wagyu croquettes, horseradish cream, wasabi leaf ^(gf, dfo)	16
Bug roll, Moreton Bay bug, cos lettuce, crispy onion, chipotle mayo	18		

MAINS

Charred leeks, zucchini flowers, broccolini, macadamia, thyme, honey ^(gf, ve, n)	28	Milly Hill lamb tomahawks, Chimichurri, potato pavé, lemon ^(gf, df)	38
Testaroli, zucchini, peas, mint, ricotta, lemon ^(v, veo)	29	Little Joe's flank steak 250gm, Chimichurri, potato pavé, lemon ^(gf, df)	36
Tagliatelle, Moreton Bay bug, tomato, chilli, basil	45	Murrnji Black Angus scotch fillet 350gm, potato pavé, red wine jus ^(gf, df)	52
Market fish fillet, arugula, lemon ^(gf, df)	35	Murrnji Black Angus rib eye on the bone 650gm, red wine jus ^(gf, df)	94
Charcoal-fired Murray cod fillet, arugula, lemon ^(gf, df)	48		

FEASTS

Roasted whole cauliflower, Salsa Verde, currants, smoked almond dukkha ^(gf, ve, n)	42	Free range chicken, guindilla peppers ^(gf, df)	46
Charcoal-fired snapper, garlic lemon butter, smoked sea salt ^(gf, dfo)	56	Milly Hill lamb shoulder, charred lemon, sea parsley ^(gf, df)	74
Eastern rock lobster, garlic lemon butter ^(gf, dfo)	½ 65 / whole 120		

SIDES

Herb garden salad, chardonnay vinaigrette ^(gf, ve)	12	Roasted baby carrots, hummus, pine nuts ^(gf, ve, n)	14
Blistered cherry tomatoes, basil, stracciatella ^(gf, v, veo)	14	Kipfler potatoes, roasted garlic butter ^(gf, v, veo)	12
Charred cauli blossoms, sage lemon butter ^(gf, v, veo)	14	Chips, aioli ^(veo)	12

TASTE OF PEREGRIN

75 per person

Frito misto, sweet potato, bullhorn pepper, zucchini flower, whipped fetta ^(gf, v, veo)
Kingfish, pickled cucumber, sake dressing, green chilli, wakame sea salt ^(gf, df)
Smoked Garfish toast, red onion, crème fraiche ^(gfo, dfo)
Testaroli, zucchini, peas, mint, ricotta, lemon ^(v, veo)
Market fish fillet, arugula, lemon ^(gf, df)
Little Joe's flank steak, Chimichurri, potato pavé, lemon ^(gf, df)
Blistered cherry tomatoes, basil, stracciatella ^(gf, v, veo)
Chips, aioli ^(veo)
Lemon myrtle polenta cake, lemon sorbet, pistachio ^(gf, v, n)

DESSERTS

Lemon myrtle polenta cake, lemon sorbet, pistachio ^(gf, v, n)	14
Pineapple & cream, honeycomb, thyme, macadamia, lemon balm ^(gf, v, veo, n)	14
Dark chocolate fondant gelato, candied hazelnuts, crystallised white chocolate, wattle seed, salted caramel ^(gf, v, n)	14
Hunter Valley cheese selection, Uprising Bakery sourdough fruit loaf ^(v, gfo)	24

gf - gluten free | df - dairy free | v - vegetarian | ve - vegan | n - nuts | o - option

Please advise of any allergies or intolerances - all food is prepared in a kitchen containing nuts, shellfish, gluten, dairy & soy product. Whilst all reasonable efforts are taken, we cannot guarantee that our food will be allergen free. Card transaction surcharge applies to all EFTPOS & credit card purchases. 10% surcharge on public holidays.