
Mesa By Night

Snacks

Grilled Black Cockatoo sourdough, za'atar	3
*Croquettes- chicken, chorizo, smoked paprika	5/E
Marinated olives from Forbes	6
House pickles	6
Fried haloumi, oregano, grilled lemon	12
*Whipped cod roe, fried crackers	13
Pickled octopus, potato, capers	16

Small Plates

*Jannei goats curd, organic local vegetables, hazelnut vinaigrette	15
Burrata, heirloom tomatoes, basil & macadamia pesto	16
Kingfish crudo, salted cucumber, pickled onion, lemon vinaigrette	17
Beef carpaccio, parmigiano reggiano, radicchio, jalapeno	18

**These dishes contain gluten*

*Chef's Banquet \$68 per person
-A selection of all our favourite dishes-*



Large Plates

Roasted zucchini, sweet corn, almonds, feta	26
Pork cutlet, sweet peppers, aioli, green beans	36
Cone bay barramundi, lemon & almond cream, agro dolce	35
Cowra Lamb Cutlet, salsa verde, tomatoes & tarragon	9/E

Sides

Roasted pumpkin, garlic yoghurt, brown butter	13
Grilled broccolini, anchovy, almonds, lemon	14
Salad of local organic leaves, pickled onion, salted ricotta	12

Dessert

*Warm chocolate mousse, hazelnut gelato, puffed barley	13
Poached peaches, yogurt sorbet, meringue, sumac	16
Affogatto	9
W/ liquor	16