

starters

natural fermented organic sourdough, cultured butter

sydney rock oysters, shucked to order, lemon, mignonette

raw kingfish, macadamia milk, fennel, pink grapefruit, lemon myrtle

jack's creek steak tartare, smoked onion crumble, horseradish, egg yolk, tapioca cracker

pistachio crusted duck parfait, heirloom beetroots, blood plum purée, native pepper

charcuterie: truffle salami, san daniele prosciutto, marrickville burrata, duck parfait, pickles, whipped white cod roe, charred organic bread – to share (2-3)

salads

heirloom tomato variations, marrickville burrata, olive sourdough cracker, delicate leaves

bannockburn chicken salad, barrel aged feta, gem lettuce, preserved lemon, provencale dressing

southern squid salad, coal roasted vegetables, rocket, chilli herb dressing

mains

ricotta gnocchi, jerusalem artichokes, sautéed mushrooms, hazelnuts, truffle oil

crumbed flathead, pomme anna, crushed pea, warm tartare sauce

spaghetti, king prawn, zucchini, chilli, garlic

steamed snapper fillet, cucumber, calamari, wood ear mushrooms, shallot & ginger dressing

honey & fennel glazed duck breast, rainbow chard, roast red plum

josper charcoal oven

bannockburn free range chicken, sweet corn, farro, raw mushroom, kombu butter

cowra lamb, zucchini purée, goat's curd, semi dried tomato, black olive

brooklyn valley grass-fed eye fillet 200g, pomme paillason, caramelized onion purée, king oyster mushroom

steak frites, jack's creek sirloin 250g, tripled cooked chips, watercress, béarnaise

cote de boeuf 800g (rib eye on the bone)

jack's creek black angus - to share (2-3)

triple cooked chips, leaf salad, béarnaise, mustard

sides

triple cooked chips

leaf salad, french dressing

cauliflower, harissa yoghurt, mint

green beans, almonds, brown butter

broccoli, salted ricotta, anchovy, chilli, garlic, lemon