



## Dinner Share Plates

*Our share plates are small dishes designed to share; we recommend 3 dishes p.p*

### SHARE PLATES

Parafield marinated olives (v) *	8
Housemade ricotta   grilled focaccia   local honey (v)	14
Charcuterie plate   wagyu bresaola   prosciutto   bread	20
Whole buffalo mozzarella   baby tomato salad   grilled bread (v)	20
Baked Barossa brie   Shoalhaven truffle   bread (v) *	22
Tempura cheese   local honey (5)	14
Pumpkin arancini   garlic mayo   grated parmesan (4) (v)	14
Miso glazed eggplant   spring onion   puffed rice (v) *	14
Crispy polenta chips   grated Parmesan   tomato relish (5) (v)*	14
Fried mushroom dumplings   black vinegar sauce (v) (6)	16
Tempura zucchini flowers   ricotta smoked mozzarella   honey (2) (v) *	18
Seared tuna tacos   jalapeno mayo   cos lettuce   pico de gallo (2) *	16
Tiger prawn croquette   smoked kingfish   lemon mayo (2)	16
Bermagui teriyaki sashimi tuna   potato croquettes   wasabi charcoal mayo	18
Local kingfish   jalapeno dressing   pomegranate   avocado   caviar	20
BBQ Narooma octopus   coconut cream   nam jim dressing *	20
Narooma yellow fin tuna sashimi   yuzu ponzu   pickled ginger   smoked wasabi mayo*	20
Pork belly bao buns   apple coleslaw   aoili   chilli crunch (2)	16
Chicken dumplings   black vinegar sauce (5)	16
Pan-fried chorizo quesadillas   Mozzarella cheese   tomatillo salsa (3)	16
Beef cheek croquettes   capsicum tomato sauce (3)	18

### DESSERT

Coconut pannacotta   strawberry sauce   almond crumbs *	12
Basque burnt cheesecake   caramelised apple   praline *	12
Sticky date pudding   toffee sauce   vanilla bean cream	12

### CHEESE (for 2 pax)

Your selection of two cheeses (below), toasted organic fruit bread & preserve: <i>Hunter Belle Triple Cream   Tilba Vintage Cheddar   Tilba Blue   Holy Goat</i>	20
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**PLEASE NOTE – THIS IS A SAMPLE MENU**

**OUR MENU IS TWEAKED WEEKLY DUE TO SEASONAL VARIATIONS AND MARKET AVAILABILITY**