



COLD + RAW

KINGFISH CRUDO TOSTADA \$26
Coconut Ranch, Dill Pickle (DF*/GF/NF)

TUNA TARTARE \$28
Black Garlic Mustard, Caper Leaf, Shallot,
Cured Egg Yolk (GF*/DF/NF)

SYDNEY ROCK OYSTER \$6EA // \$30 FOR 6
Natural Or Margarita Granita (DF/GF/NF)

SALMON PASTRAMI \$25
Horseradish, Nasturtium, Cucumber,
Rye Crisp (DF*/GF*/NF)

CHILLED QLD PRAWNS \$25
Tomato Gazpacho, Jalapeno, Shellfish Oil,
Toasted Sourdough (GF*/GF/NF)

FROM THE SEA

BAKED SCALLOPS \$27
Jalapeno, Pickled Ginger (DF*/GF/NF)

DRY AGED BARRAMUNDI \$34
Sweetcorn Chowder, Capsicum,
Avruga Caviar (GF/NF)

KING ORA SALMON \$36
Sweet & Sour Achote, Cavolo Nero (DF*/GF/NF)

GRILLED PRAWNS \$34
Cajun Butter, Lime (DF*/GF/NF)

FROM THE LAND

ESTATE DOUBLE CHEESEBURGER \$22
Beef Patty, American Cheese, Mustard,
Ketchup, Onions, Shoestring Fries (GF*/NF)

LAMB RUMP \$38
Mint Salsa Verde, Bbq Green Beans (DF*/GF/NF)

250G SCOTCH FILLET \$49
Mojo Sauce, Frites (DF*/GF/NF)

FROM THE GARDEN

STRACCIATELLA \$22
Tomato, Peach, Basil, Chilli (DF*/GF*/NF/IVGN*)
Add Grilled Sourdough \$2

CHARRED STREET CORN \$12
Jalapeno, Truffle Pecorino (DF*/GF/IVGN*)

ROASTED CAULIFLOWER SALAD \$22
Almond Mole, Golden Raisin,
Freekeh (NF*/GF*/VIVGN)
Add Chicken \$5

DUTCH CARROTS \$15
Almond Chilli Crumb (NF*/DF*/GF/IVGN*)

FRIES \$10
Ranch Dip (DF*/GF/NF/IVGN*)
Add Truffle Pecorino // Add Mushroom Dip \$5

GREEN SALAD \$15
Salted Cucumber, Smoked Feta,
Pickled Tomato (DF*/GF/NF/IVGN*)
Add Chicken \$5



MENU CURATED BY FIONÁN GUNN
DF - DAIRY FREE GF - GLUTEN FREE
V - VEGETARIAN VGN - VEGAN
NF - NUT FREE

Estate is a Cashless Venue. We accept all major Credit Cards and Room Charge (a 1.5% surcharge applies to all credit card purchases). A surcharge of 10% will apply on Sundays, and 15% on Public Holidays. Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.