



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	\$6 EA
Natural Or Truffle Ponzu (DF/GF/NF)	

FROM THE SEA

SCHOOL PRAWNS	\$18
Old Bay Spice, Tarragon Sauce	
BAKED SCALLOPS	\$27
Jalapeno Butter, Pickled Ginger (DF*/GF/NF)	
DRY AGED BARRAMUNDI	\$34
Sweetcorn Chowder, Capsicum, Avruga Caviar (GF/NF)	
GRILLED KING ORA SALMON	\$38
Pepper Berry Sauce, Creamed Spinach (GF/NF)	
SPLIT KING PRAWNS	\$34
Fermented Chilli Butter, Charred 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)	
SCOTCH FILLET	\$52
250g, Mushroom Sauce, Fries, Salad (DF*/GF/NF)	

FROM THE GARDEN

STRACCIATELLA	\$22
Roasted Beetroot, Candied Pecans, Endive (DF*/GF*/NF//VGN*)	
Add Grilled Sourdough	\$2
CHARRED STREET CORN	\$12
Jalapeno, Truffle Pecorino (DF*/GF//VGN*)	
FIORETTO CAULIFLOWER	\$28
Almond Mole, Golden Raisin, Buckwheat (NF*/GF*/DF*/VGN)	
GRILLED BROCCOLINI	\$14
Horseradish Yoghurt, Pine Nuts, Brown Butter (DF*/NF*/VGN*)	
FRIES	\$10
Ranch Dip (DF*/GF/NF//VGN*)	
Add Truffle Pecorino // Add Mushroom Dip	\$5
GREEN SALAD	\$15
Salted Cucumber, Smoked Feta, Pickled Tomato (DF*/GF/NF//VGN*)	
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.