



HAZELWOOD ESTATE

snacks & bread

fermented potato flat bread, macadamia butter

50g wagyu bresaola

50g salami classico

duck & cherry pate, toasts

mixed, marinated olives

plate of mixed salami, pate & olives

'the paddock' cheese burger, fries

starters

beef tartare, crispy leaves, beetroot butter, mushroom caramel

roasted watermelon, Towri eweghurt, greens, munthari berries

chicken, leek and truffle terrine, wild rice mayo, preserved lemon

wood grilled octopus, spicy nduja, romesco

spanner crab, cucumber, soured cream, dill

pasta

casarecce pasta, salsa verde, ricotta, dried black olives

potato gnocchi, 'quattro formaggi', white asparagus, truffle

from the grill

today's cut of beef, salt-baked potato, dill oil, potato cream

olive oil poached tooth fish, heirloom tomato salad, garden herbs

red wine marinated lamb rump, basil infused jus, creamed potatoes

roasted Kalbar carrots, fermented pumpkin glaze, radicchio, macadamia butter

for two to share

600g, 60-day dry aged rib on the bone

double cut, ryuku pork chop, pine nut butter, black garlic jus, radicchio

served with today's greens

sides

garlic and rosemary potatoes

shoestring fries

roasted butternut pumpkin

green peas 'a la francais'

baked beetroot, ricotta salata

paddock table

can't decide, let us feed you a feast!
(entire table only)

desserts

vanilla bean creamed rice, mango, lime

caramelised yoghurt, raspberries, cacao

lightly smoked chocolate, honeycomb, coconut gelati

bombe Alaska, *for two to share*

selection of our favourite cheese

for one / for two

sample menu

menu items, courses, concept and pricing
subject to change.

please let us know in advance for dietaries
as we wish to create the best for you
without compromise.

for more information feel free to contact us.