



## Cork St Cellar Door Winter Menu

### Share Plate

Salumi plate (3 cured meats), marinated olives and fresh sourdough	28
Gundog produce cheese board including lavosh & chutney *GF V	32

### Mains

Toasted brioche bun, Coffs Harbour King prawn, kewpie, cress and eschalot	20
Royal Red prawn carpaccio, tomato, saffron and salmon caviar	26
Salted barramundi croquette, aioli, vodka passata	19
Duck liver pâté, pear and prosecco paste, rye crisps *GF	21
Roast beef marrow bone, parsley and eschalot	19
Grazing's Wagyu steak sandwich, caramelised onion, radicchio, crumbly blue	23
Braised Ox cheek pie, puff crust, apple and cabbage slaw	30
Pasta – Portobello ragout, black garlic, ricotta, parmesan, pepper	30
Twice-baked eggplant, macadamia baba Ghanoush & miso nut 'butter' *GF DF VG	30

### Sides

Pickled iceberg, dill and sumac *GF DF V VG	15
Roast carrots, labneh, honey, lemon & native pepper *GF	18
Potato fries w/ roast garlic mayonnaise *DF V	15

### Dessert

Silken dark chocolate cream, poached baby figs, olive oil (plant-based)	23
Salted caramel and hazelnut parfait, hazelnut brittle, chocolate cookie crunch	23

### Children's meal

fish & chips with slaw or tomato pasta with cheese	23
--	----

*Dairy Free (DF), Gluten Free (GF), Vegetarian (V), Vegan (VG)*

**\* modification required** – please be sure to let our staff know when you place your order  
 15% Sunday and Public Holiday surcharge applies to all menu items