GUNDOG ESTATE SINCE 1865 GRAZING ESTD. 2003

Cork St Cellar Door Spring Menu

Toasted brioche bun, Coffs Harbour King prawn, kewpie, cress and eschalot	20
Hot-smoked trout belly rillettes, pickled zucchini, rye crisps	21
Cowra lamb and potato croquette, smoked celeriac, pickled mustard seeds	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
Baked Brie & Portobello tart, muscatels, black garlic, cress	23
Spaghetti, crispy pork, peas, roasted garlic, parmesan & black pepper	30
Crispy eggplant nuggets, miso mayonnaise, hot honey, chilli	21
Salumi plate (3 cured meats), marinated olives and fresh sourdough	28
Gundog produce cheese board including lavosh & chutney *GF V	32
Pickled iceberg, dill and sumac *GF DF V VG	15
Potato fries w/ roast garlic mayonnaise *DF V	15
Tiramisù – Toasted wattleseed spiked rum, espresso, mascarpone mousse	23
Salted caramel and hazelnut parfait, hazelnut brittle, chocolate cookie crunch	23
Children meal's - 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