

SNACKS & 1STS

Зрр

Housemade sourdough, kosho butter

Beef crackle & ancho 6 Kangaroo jerky 10 Whipped eggplant, sherry, mint, sunflower seeds, pizza bread 12.5 Chicken wings, smoked adobo, crispy skin, buttermilk 18.5 8.5ea Milk bun, ramen fried chicken, fermented slaw, caesar mayo 20 Beef chop chop tartare, salsa fresca, fried jalapenos, cremar 18 Vegemite beef, sourdough, cheddar, courgette pickles 16 Charcoal grilled octopus head skewers, bacon vinaigrette 25 Heirloom mushroom terrine, pickled ginger, horseradish aiol 18.5 Beef short rib croquettes, prune relish

19.5

32

29

BAR & KITCHEN

PLATES

HOUSE MADE CHARCUTERIE BOARD

cornichons

45

Scallop crudo, pink grapefruit, fennel, white soy, buttermilk, jalapeno	28	Chefs selection of 4
Cuttlefish, marinated king oyster mushrooms, potato, endive	22 s e	erved with house mustard, cornich chow chow pickle, sour dough
Golden beets, fennel, apple, bacon, pecans, citrus dressing	20	chow chow pickie, sour dough
Crispy curry zucchini, cultured batter, coconut, kaffir lime	18.5	
Delicata squash, grains, sesame, burnt chilli	19.5	
Shitake mushrooms, black barley, harissa, spigarello	28	
Pork belly, cavalo nero, fennel, capers, pistachio	38	
Line caught wild king fish, courgette, tomato, native thyme	38	
Smoked lamb neck, miso, honey, jeruselum artichokes	38	
Ricotta dumpling, duck salami, roasted capsicum, brown rice, black pepper gravy	35	
Charcoal grilled aged oysterblade chop, spiced onion chutney (500gm)	44	
Fried potatoes, cafe de paris butter	10	
WOOD-OVEN		
Buttermilk chicken steak, potato cream, nettle verde	36	
Brussel sprouts, kosho butter, wasabi sesame	19	

YG GROUP DINING CHEFS MENU

SERVED BANQUET STYLE 75PP PRE BOOKED/WHOLE TABLE ONLY

WHATS ON AT YG

Tuesday's Pizza party \$16 pizza + vino

Sunday's Ground hog day \$26 wood roasted pork, pumpkin, baked polenta, pickled cabbage, JUS

Happiest hours 4-6pm daily Charcuterie & premo vino \$30 pp + daily specials

Chananey carrots, achotie, sour cream, jalapeno, crispy buckwheat

Potato gnocchi, burnt sage butter, golden raisins, hazelnuts, capers

King prawns, pickled fennel, fermented chilli butter

