

Lunch menu

Two courses 67

Three courses 77

Hiramasa kingfish

cucumber, avocado, soy wasabi

Apple mirin pork belly

burnt onion, Wallaroo fig, carrot

Heirloom tomato

goats curd, watermelon, black garlic

Ossobuco tortellino

kale, pecorino, zucchini

Coral Coast barramundi

mushroom xo, black pepper, baby gem

Piperade pumpkin

haloumi & macadamia, freekeh, seeds

Charcoal pork loin

quince, cabbage, miso

Cowra lamb rump

pumpkin, mint yoghurt, broccolini

Yoghurt mousse

gingerbread, poached apple, cucumber sorbet

Yuzu Basque cheesecake

raspberry jam, cultured cream

Vanilla crème caramel

pistachio, buckwheat, crostoli

Moruya honey semi-freddo

coconut, macadamia, fermented blueberries

Cheese 10

Fromager d'Affinois

PX raisins, sourdough cracker

Snacks

Shoalhaven oysters, cucumber mignonette 5

kingfish sashimi, fennel, tarragon 17

wagyu bresaola, dried English mustard, flat bread 18

Bread 3pp

Sonoma sourdough, smoked butter

Sides 12

potato chips, parmesan, shallots

Vanella buratta, tomato, basil oil

Wallaroo fig, honey black pepper & Meredith goats

Check In CBR



Drinks list

Visit the restaurant section of our website or scan the QR code below.

