



APERITIVI

Homemade Focaccia | Olio Mio Olive Oil, Aged Balsamic **6**

Olives | Sicilian Castelvetro Mammoth Olives **8**

Charred Grapes | Whipped Gorgonzola **12**

Wagyu Bresaola Carpaccio | Capers, Truffle Mayonnaise, Fennel Croutons **20**

Half Dozen NSW Appellation Oysters | Freshly Shucked Rock Oysters, Horseradish Dressing, Lemon **36**

ANTIPASTI | 28

Cooranbong Zucchini Flower | Salt Baked Beetroot, Goats' Cheese, Truffle Pecorino

Vannella Burrata | Hand Tied Burrata, Roast Pear, Pine Nuts, Burnt Butter

Jerusalem Artichokes | Fresh ACT Truffle, Fried Sprouts, Chicken Jus, Chilli Honey

Charred Octopus | Kalamata Tapenade, Confit Potatoes, Sea Grapes

PRIMI PIATTI

Egg Yolk Carbonara | Guanciale, Bucatini Pasta, Native Pepper Cracker **36**

Squid Ink Spaghetti | Scallops, Smoked Salmon Mascarpone, Black Garlic Butter, Chilli Oil **45**

Moreton Bay Bugs | Basil Mafaldine, Verjuice Butter, Tomato & Lemon **58**

SECONDI PIATTI

Market Fish | Fagioli Al Pomodoro, Chorizo, Crispy Kale **48**

White Pyrenees Lamb Loin | Salted Squash, Smoked Eggplant, Labna, Jus **48**

Berkshire Pork Cutlet 350g | Apple Caramel, Apple Salsa, Swiss Chard **48**

GRIGLIATA (CHARGRILLED)

Whole Spatchcock | Spicy Nduja, Risoni, Balsamic, Charred Corn **54**

700g Striploin on the Bone MB2 | Truffle Potato, Mushroom, Porcini Jus **110**

CONTORNI | 12

Insalata | Rocket, Parmesan, Pomegranate

Crispy Potatoes | Black Garlic, Rosemary & Lemon Salt

Green Beans | Hazelnuts, Ricotta, Burnt Butter Vinaigrette

Macaroni Gratin | Smoked Scamorza Bechamel, Pangrattato

Roasted Heirloom Carrots | Honey Whipped Feta, Almonds

DOLCE | 20

Chocolate Semifreddo | Espresso Ganache, Candied Orange, Rhubarb

Apple & Rhubarb Crostata | Muscovado Caramel, Whiskey-Soaked Apples, Pecans, Apple Crisp

Raffaello | White Chocolate, Berry Jam, Pistachio Gelato

Sicilian Orange Cake | Chocolate Mousse, Dulce de Leche, Macadamias

Baked Tomino | Honeycomb, Pomegranate, Rosemary, Lavosh

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Please inform us if you have any allergies or dietary requirements. Credit card surcharges apply.



SIGNATURE COCKTAILS

- Grapefruit Margarita** | Tequila, Cointreau, Grapefruit, Lime, Sugar **22**
Amalfi Sour | Amaro, Bourbon, Limoncello, Lemon, Aquafaba **24**
Martini Mac | Vodka, Brookies Mac, Espresso, Agave, Macadamia Nuts **24**

SPARKLING WINES | 125ML

- Bandini** Prosecco NV | Veneto ITA **15**
Tyrrell's Late Disgorged Blanc de Blanc 2015 | Hunter Valley **28**
Louis Roederer 'Collection 244' NV | Champagne FRA **39**

MOCKTAILS

- Lychee Cranberry Fizz** | Cranberry Juice, Lychee, Lime, Lemonade **16**
Disaran-No | Amaretti, American Highland Malt, Lemon, Aquafaba, Sugar **16**
Passionfruit Mojito | White Cane Spirit, Passionfruit Syrup, Lime, Mint, Soda **16**

BIRRA ON TAP | 300ml / 500ml

- Peroni** Nastro Azzurro | ITA **12 / 15**
IronBark Hill Summer Ale | Hunter Valley **10 / 14**
IronBark Hill American Pale Ale | Hunter Valley **10 / 14**

BIRRA BOTTLED

- Peroni** Nastro Azzurro | ITA **12**
Stone & Wood Pacific Ale **12**
Peroni Leggera | ITA **9**
Young Henrys 'Motorcycle Oil' Porter **12**
Young Henrys Cloudy Apple Cider **12**
Matso's Ginger Beer **12**

SOFTS & MINERALS

- Capi** Soda, Ginger Ale, Dry Tonic **5**
Coke, Coke No Sugar, Sprite **5**
Juices – Orange, Mango, Cranberry, Pineapple, Apple **6**
Unlimited Sparkling Water **6 per person**

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