



starters

rustic baguette olive oil or pepe saya butter - v	9.5
garlic pizza garlic + rosemary pizza - v	9.5
sydney rock oysters (merimbula nsw)- gf	5.5
natural / mignonette / kilpatrick	
soup celeriac & parsnip, parmesan, sourdough - v	16.5
cheese & charcuterie	24.5 / 34.5
duck liver pate cornichons, melba toast	22.5
roasted halloumi fennel, blistered red grapes - v	22.5
anchovy toast tomato + garlic	19.5
salmon & kipfler potato cakes herb salad	22.5
szzechuan fried squid aioli, lemon	22.5
tempura zucchini flowers 3 cheeses - v	22.5
spicy korean fried chicken	19.5

pasta

three mushroom risotto truffle oil - v gf	34.5
spaghetti bolognaise parmesan	34.5
prawn linguini garlic, chilli, parsley	36.5

mains

wagyu cheeseburger	24.5
american mustard, ketchup, pickles, eschalots, chips	
steamed spring bay mussels	29.5
white wine, garlic, parsley, french fries	
chargrilled tasmanian salmon - gf	36.5
lemon risotto, zucchini flowers	
fish & chips salad, tartare sauce	34.5
roast baby chicken - gf	32.5
baby turnips, dutch carrots, eschallots, pan sauce	
yorkshire pork & leek sausages - gf	29.0
tomato & fennel chutney, red wine jus, peas, mash	
goat curry himalayan relish, yoghurt & cucumber	32.5
pappadums, basmati rice	
sticky pork ribs	36.5
bbq corn, chilli plum sauce, chips & salad	
veal schnitzel	32.5
burnt butter, capers, rocket & lemon, fries	
slow cooked lamb shank	32.5
tomato & vegetable sauce, mash, gremolata	
corned beef	32.5
gherkins, horseradish mayo, mash	
slow roasted lamb shoulder - gf	90.0
serves 3 to 4 people - tzatziki, red wine jus, greek salad,	
crushed new potatoes rosemary salt, charred lemon	

pie & pint \$25

with a pint of young henrys newtowner	
snapper pie potato crust, watercress & fennel salad	
moroccan lamb pie	
puff pastry, mash	

steak

angus rump 200g riverina nsw, grain fed	27.5
new york cut sirloin 250g pinnacle vic, grass fed	36.5
scotch fillet 300g grainge riverina nsw, grain fed	49.5
eye fillet 200g true north qld, grain fed	49.5

served with a choice of:

house chips / fries / mash / crushed potatoes

choice of sauce:

red wine jus / cognac + peppercorn /

roasted mushroom / chimichurri + lemon - extra sauce 2.5

salads

tuna nicoise salad	26.5
tomato, potato, green beans, black olives, capers,	
anchovies, hard boiled egg	
grilled lamb & sweet potato salad	26.5
baby spinach, red onion, pomegranate, pistachio	
pepitas, tzatziki	
roast beetroot & goats cheese salad	24.5
spinach, lentils, green beans, walnuts - v gf	
rocket, pear & parmesan salad - v gf	16.5
classic greek salad - v gf	16.5
smashed pea persian fetta + mint salad - v gf	14.5

sides

house chips ketchup - v	10.5
truffle & parmesan fries	12.5
crushed potatoes rosemary salt - v	12.5
sweet potato chips aioli - v	12.5
steamed greens local olive oil, sea salt - v gf	17.5
roasted brussels sprouts chestnuts - v	15.

dessert

crème brulee - v gf	15.5
sticky date pudding	15.5
butterscotch sauce, vanilla gelato	
quince crumble yoghurt gelato	15.5
chocolate brownie	15.5
salted caramel gelato, honeycomb	
affogato - v gf	18.5
vanilla gelato, allpress espresso, frangelico	
gelato - sorbet	6.5
chocolate / vanilla / rhubarb / salted caramel	
dulche de leche gelato / mango sorbet	

cheese of the day quince, apple, lavosh, fruit loaf
1 cheese - 16.5 / 2 cheeses - 24.5

maffra cloth bound cheddar, bleu d'auvergne / france
quince paste, apple, lavosh