



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 natural / mignonette / kilpatrick	5.5
soup roasted red pepper, tomato, fennel, caneloni beans, sourdough	16.5
fresh burrata heirloom tomatoes, basil.	24.5
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
szechuan 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
casarecce pork sausage, tomato, red wine, pecorino	34.5
prawn linguini garlic, chilli, parsley	36.5

mains

wagyu cheeseburger	24.5
american mustard, ketchup, pickles, eschalots, chips	
pan roasted barramundi	36.5
lemon risotto, zucchini flowers	
fish & chips salad, tartare sauce	34.5
snapper pie potato crust, watercress & fennel salad	36.5
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	
veal schnitzel	32.5
burnt butter, capers, rocket & lemon, fries	
sticky pork ribs	36.5
bbq corn, chilli plum sauce, chips & salad	
slow cooked osso bucco	32.5
tomato & vegetable sauce, saffron risotto, gremolata	
corned beef horseradish mayo, gherkins, mash	32.5
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	

bon appetit tuesday \$25

with a glass (120ml) of petes pure pinot grigio OR
cabernet sauvignon OR a schooner of white bay lager

angus rump 200g red wine jus, chips	
beer battered fish & chips tartare sauce, salad	
veal schnitzel burnt butter, capers, rocket & lemon, fries	
three mushroom risotto truffle oil - v gf	

steak

angus rump 200g riverina nsw, grain fed	27.5
new york cut sirloin 250g pinnacle vic, grass fed	36.5
wagyu scotch fillet 300g, m/b 2-3(tajima)	55.5
eye fillet 200g riverina nsw, 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

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
winter leaf salad herb viniagrette - v gf	12.5
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	17.5

dessert

crème brulee - v gf	15.5
sticky date pudding	15.5
butterscotch sauce, vanilla gelato	
rhubarb bread & butter pudding	15.5
crème anglaise, rhubarb gelato	
chocolate brownie	15.5
salted caramel gelato, honeycomb	
affogato - v gf	18.5
vanilla gelato, allpress espresso, frangelico	
gelato - sorbet	6.5
chocolate / vanilla / biscoff/ salted caramel rhubarb / cassata gelato / lemon 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