



starters

rustic baguette olive oil or pepe saya butter - v	9.5
garlic pizza garlic & rosemary pizza - v	9.5
infinity ciabatta Italian white bread - v	6.5
sydney rock oysters wallis lake, nsw natural / mignonette / kilpatrick	5.5
fresh burrata oxheart tomatoes, fig & basil	24.5
ceviche tomato, cucumber, coriander, lime	23.5
prosciutto crudo warm marinated olives	22.5
beef carpaccio lilliput capers, rocket, truffle oil, parmesan	22.5
duck liver pate cornichons, melba toast	22.5
roasted halloumi fennel, blistered red grapes - v	22.5
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

spring risotto zucchini flowers, asparagus, peas buffalo mozzarella - v	34.5
spinach, ricotta & gorgonzola ravioli sugar snaps, snowpeas	34.5
prawn linguini garlic, chilli, parsley	36.5

mains

wagyu cheeseburger american mustard, ketchup, pickles, eschalots, chips	24.5
panfried swordfish - gf mediteranean salad, taramasalata, lemon	36.5
fish & chips tartare sauce, leaf salad	34.5
salmon pie potato crust, watercress & fennel salad	36.5
grilled marinated spatchcock - gf avocado, rocket, chili salt, charred lemon	34.5
veal schnitzel burnt butter, capers, rocket & lemon, french fries	32.5
yorkshire pork & leek sausages - gf tomato & fennel chutney, red wine jus, peas, mash	29.5
goat curry himalayan relish, yoghurt & cucumber pappadums, basmati rice	32.5
sticky pork ribs bbq corn, chilli plum sauce, chips + salad	36.5
slow roasted lamb shoulder - gf serves 3 to 4 people - tzatziki, red wine jus, greek salad crushed new potatoes rosemary salt, charred lemon	90.0

bon appetit tuesday \$25

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

angus rump 200g red wine jus, chips	
beer battered fish & chips tartare sauce, salad	
veal schnitzel burnt butter, capers, rocket, french fries	
spring risotto zucchini flowers, asparagus, peas, mozzarella	

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	55.5
eye fillet 200g riverina nsw, grain fed	49.5
bone in sirloin 500g pinnacle vic, grass fed	75.0

served with a choice of:

house chips / fries / mash / crushed potatoes

choice of sauces

red wine jus / cognac + peppercorn / roasted mushroom / chimichurri + lemon - extra sauce 2.5

salads

grilled chicken salad kale, edamame, lentils green goddess dressing	26.5
smoked trout salad cabbage, pink grapefruit soft boiled egg, buttermilk dressing	26.5
roast beetroot & goats cheese salad - v gf spinach, lentils, green beans, walnuts	24.5
rocket, pear + parmesan salad - v gf	16.5
classic greek salad - v gf	17.5
watermelon persian fetta & mint salad - v gf	15.5

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
grilled local asparagus pecorino, olive oil - v gf	17.5

dessert

crème brulee - gf	15.5
eton mess - gf fresh berries, pomegranate, macadamias	15.5
rhubarb bread & butter pudding crème anglaise, rhubarb gelato	15.5
chocolate brownie salted caramel gelato, honeycomb	15.5
affogato - gf vanilla gelato, allpress espresso, frangelico	18.5
gelato - sorbet chocolate / vanilla / salted caramel /rhubarb hokey pokey & butterscotch / mixed berry sorbet	6.5

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

maffra cloth bound cheddar, milawa blue / vic quince paste, apple, lavosh