



starters

rustic baguette olive oil or pepe saya butter - v	9.5
garlic pizza garlic & rosemary pizza - v	9.5
sydney rock oysters kalang river, nsw natural / mignonette / kilpatrick	5.5
charcuterie prosciutto, mortadella, hot salami mafra cheddar, guindillas, olives, ciabatta	24.5/34.5
duck liver pate cornichons, melba toast	22.5
fresh burrata oxheart tomatoes, basil	24.5
ceviche tomato, cucumber, coriander, lime	23.5
beef carpaccio lilliput capers, rocket, truffle oil, parmesan	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

sweetcorn risotto stracciatella, pistachios - v gf	34.5
potato gnocchi tomato & basil sauce, buffalo mozzarella	34.5
prawn linguini garlic, chilli, parsley	36.5

mains

wagyu cheeseburger american mustard, ketchup, pickles, eschalots, chips	24.5
steamed spring bay mussels white wine, garlic, parsley, french fries	29.5
pan roasted barramundi - gf fregola, peas, mint	36.5
beer battered fish & chips tartare sauce, leaf salad	34.5
seafood 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, 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	90.0
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
sweetcorn risotto stracciatella, pistachios - v gf

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

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, hazelnuts, 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
smashed pea, 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, vanilla gelato	15.5
sticky date pudding butterscotch sauce, vanilla bean 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 / coconut honeycomb gelato / mango 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