



starters

rustic baguette olive oil or pepe saya butter - v	9.5
garlic pizza garlic & rosemary pizza - v	9.5
sydney rock oysters wallis lake, nsw natural / mignonette / kilpatrick	5.5
charcuterie prosciutto, mortadella, hot salami mafra cheddar, guindillas, olives, ciabatta	24.5/34.5
fresh burrata oxheart tomatoes, basil - v gf	24.5
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 rocket & walnut pesto, pecorino	34.5
prawn linguini garlic, chilli, parsley	36.5

mains

wagyu cheeseburger	24.5
american mustard, ketchup, pickles, eschalots, chips	
crystal bay prawn roll	25.5
iceberg, marie rose sauce, french fries	
pan roasted salmon - gf	36.5
aromatic salad, roasted sesame dressing	
beer battered fish & chips	34.5
tartare sauce, leaf salad	
snapper pie	36.5
potato crust, watercress & fennel salad	
grilled marinated spatchcock - gf	34.5
avocado, rocket, chili salt, charred lemon	
veal schnitzel	32.5
burnt butter, capers, rocket, french fries	
yorkshire pork & leek sausages - gf	29.5
tomato & fennel chutney, red wine jus, peas, mash	
red beef curry cucumber relish, jasmine rice	32.5
sticky pork ribs	36.5
bbq corn, chilli plum sauce, chips + salad	
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	

schnitty wednesday \$25

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

chicken schnitzel

chicken parmigiana

veal schnitzel

all served with, house slaw, chips, ketchup

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

smoked trout salad cabbage, pink grapefruit soft boiled egg, hazelnuts, buttermilk dressing	26.5
grilled chicken salad kale, edamame, lentils green goddess dressing	26.5
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	15.5
fresh berries, pomegranate, macadamias	
rhubarb bread & butter pudding	15.5
crème anglaise, vanilla gelato	
chocolate brownie	15.5
salted caramel gelato, honeycomb	
affogato - gf	18.5
vanilla gelato, allpress espresso, frangelico	
gelato - sorbet	6.5
chocolate / vanilla / salted caramel / coconut gelato mango sorbet	

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

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