



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 natural / mignonette / kilpatrick	5.5
charcuterie prosciutto, mortadella, hot salami maffra cheddar, guindillas, olives, ciabatta	24.5/34.5
duck liver pate cornichons, melba toast	22.5
fresh burrata oxheart tomatoes, basil - v gf	24.5
baked figs wrapped in prosciutto, w goats cheese	22.5
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
lobster & crab ravioli lemon beurre blanc, shallots	36.5
prawn linguini garlic, chili, parsley	36.5

mains

wagyu cheeseburger american mustard, ketchup, pickles, eschalots, chips	24.5
crystal bay prawn roll iceberg, marie rose sauce, french fries	25.5
pan roasted wild kingfish - gf grilled mediterranean vegetables, rocket, balsamic	38.5
beer battered fish & chips tartare sauce, leaf salad	34.5
snapper 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
red beef curry cucumber relish, jasmine 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

steak

angus rump 200g riverina nsw, grain fed	27.5
new york cut sirloin 250g pinnacle vic, grass fed	39.5
eye fillet 200g riverina nsw, grain fed	49.5
scotch fillet 300g grainge riverina nsw, grain fed	59.5
served with a choice of: house chips / fries / mash / crushed potatoes	
choice of sauces bearnaise / 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
roast cauliflower salad - v pumpkin, chickpeas, soft herbs, nuts & seeds	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
chocolate brownie salted caramel gelato, honeycomb	15.5
affogato - gf vanilla gelato, allpress espresso, frangelico	18.5
gelato - sorbet chocolate / vanilla / salted caramel / coconut 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