



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	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
casarecce pork sausage, tomato, red wine, basil	34.5
prawn linguini garlic, chili, parsley	36.5

mains

wagyu cheeseburger american mustard, ketchup, pickles, eschalots, chips	24.5
pan roasted barramundi - gf aromatic salad, roasted sesame dressing	36.5
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
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steak

angus rump 200g riverina nsw, grain fed	27.5
new yor k 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

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
royal oak tiramisu	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 / peach & cream 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