



## starters

|                                                                                                       |           |
|-------------------------------------------------------------------------------------------------------|-----------|
| <b>rustic baguette</b> olive oil or pepe saya butter - v                                              | 9.5       |
| <b>garlic &amp; rosemary pizza</b> - v                                                                | 9.5       |
| <b>sydney rock oysters</b> merimbula, nsw<br>natural / mignonette / kilpatrick                        | 5.5       |
| <b>charcuterie</b> prosciutto, mortadella, hot salami<br>maffra cheddar, guindillas, olives, ciabatta | 24.5/34.5 |
| <b>duck liver pate</b> cornichons, melba toast                                                        | 22.5      |
| <b>fresh burrata</b> oxheart tomatoes, basil - v gf                                                   | 24.5      |
| <b>beef carpaccio</b><br>lilliput capers, rocket, truffle oil, parmesan                               | 22.5      |
| <b>roasted halloumi</b> fennel, blistered red grapes - v                                              | 22.5      |
| <b>salmon &amp; kipfler potato cakes</b> herb salad                                                   | 22.5      |
| <b>szechuan fried squid</b> aioli, lemon                                                              | 22.5      |
| <b>tempura zucchini flowers</b> 3 cheeses - v                                                         | 22.5      |
| <b>spicy korean fried chicken</b>                                                                     | 19.5      |

## pasta

|                                                           |      |
|-----------------------------------------------------------|------|
| <b>sweetcorn risotto</b> stracciatella, pistachios - v gf | 34.5 |
| <b>casarecce</b> pork sausage, tomato, red wine, basil    | 34.5 |
| <b>prawn linguini</b> garlic, chili, parsley              | 36.5 |

## mains

|                                                                                                                                                           |      |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------|------|
| <b>wagyu cheeseburger</b><br>american mustard, ketchup, pickles, eschalots, chips                                                                         | 24.5 |
| <b>crystal bay prawn roll</b><br>iceberg, marie rose sauce, french fries                                                                                  | 25.5 |
| <b>pan roasted atlantic salmon</b> - gf<br>aromatic salad, roasted sesame dressing                                                                        | 36.5 |
| <b>beer battered fish &amp; chips</b><br>tartare sauce, leaf salad                                                                                        | 34.5 |
| <b>snapper pie</b><br>potato crust, watercress & fennel salad                                                                                             | 36.5 |
| <b>grilled marinated spatchcock</b> - gf<br>avocado, rocket, chili salt, charred lemon                                                                    | 34.5 |
| <b>veal schnitzel</b><br>burnt butter, capers, rocket, french fries                                                                                       | 32.5 |
| <b>yorkshire pork &amp; leek sausages</b> - gf<br>tomato & fennel chutney, red wine jus, peas, mash                                                       | 29.5 |
| <b>red beef curry</b> cucumber relish, jasmine rice                                                                                                       | 32.5 |
| <b>sticky pork ribs</b><br>bbq corn, chilli plum sauce, chips + salad                                                                                     | 36.5 |
| <b>slow roasted lamb shoulder</b> - gf<br>serves 3 to 4 people - tzatziki, red wine jus, greek salad<br>crushed new potatoes rosemary salt, charred lemon | 90.0 |

## mussel up monday \$25

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

**white wine** garlic, parsley

**provencale** tomato, wine, garlic, basil

**spicy green thai** lemongrass, ginger, chili, coconut cream  
served with fries OR sourdough

## steak

|                                                           |      |
|-----------------------------------------------------------|------|
| <b>angus rump</b> 200g riverina nsw, grain fed            | 27.5 |
| <b>new york cut sirloin</b> 250g pinnacle vic, grass fed  | 39.5 |
| <b>eye fillet</b> 200g riverina nsw, grain fed            | 49.5 |
| <b>scotch fillet</b> 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

|                                                                                                       |      |
|-------------------------------------------------------------------------------------------------------|------|
| <b>smoked trout salad</b> cabbage, pink grapefruit<br>soft boiled egg, hazelnuts, buttermilk dressing | 26.5 |
| <b>grilled chicken salad</b> kale, edamame, lentils<br>green goddess dressing                         | 26.5 |
| <b>roast cauliflower salad</b> - v<br>pumpkin, chickpeas, soft herbs, nuts & seeds                    | 24.5 |
| <b>rocket, pear + parmesan salad</b> - v gf                                                           | 16.5 |
| <b>classic greek salad</b> - v gf                                                                     | 17.5 |
| <b>smashed pea, persian fetta &amp; mint salad</b> - v gf                                             | 15.5 |

## sides

|                                                           |      |
|-----------------------------------------------------------|------|
| <b>house chips</b> ketchup - v                            | 10.5 |
| <b>truffle + parmesan fries</b>                           | 12.5 |
| <b>crushed potatoes</b> rosemary salt - v                 | 12.5 |
| <b>sweet potato chips</b> aioli - v                       | 12.5 |
| <b>steamed greens</b> local olive oil, sea salt - v gf    | 17.5 |
| <b>grilled local asparagus</b> pecorino, olive oil - v gf | 17.5 |

## dessert

|                                                                                                                   |      |
|-------------------------------------------------------------------------------------------------------------------|------|
| <b>crème brulee</b> - gf                                                                                          | 15.5 |
| <b>eton mess</b> - gf<br>fresh berries, pomegranate, macadamias                                                   | 15.5 |
| <b>royal oak tiramisu</b>                                                                                         | 15.5 |
| <b>chocolate brownie</b><br>salted caramel gelato, honeycomb                                                      | 15.5 |
| <b>affogato</b> - gf<br>vanilla gelato, allpress espresso, frangelico                                             | 18.5 |
| <b>gelato - sorbet</b><br>chocolate / vanilla / salted caramel / coconut /<br>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, bay of fires blue - tasmania  
quince paste, apple, lavosh