



starters

rustic baguette olive oil or pepe saya butter - v	9.5
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
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 - v	34.5
prawn linguini garlic, chili, parsley	36.5

mains

wagyu cheeseburger	24.5
american mustard, ketchup, pickles, eschalots, chips	
pan roasted atlantic salmon - gf	36.5
grilled asparagus, tomato salsa	
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	

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

bearniase / 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	15.5
fresh berries, pomegranate, macadamias	
royal oak tiramisu	15.5
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 / peach & cream gelato / mango sorbet	

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