



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, leg ham, hot salami maffra 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
duck liver pate cornichons, melba toast	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 heirloom tomatoes, basil - v	34.5
prawn linguini garlic, chili, parsley	36.5

mains

wagyu cheeseburger american mustard, ketchup, pickles, eschalots, chips	24.5
pan roasted barramundi - gf wilted spinach, yoghurt, sumac, charred lemon	36.5
snapper pie potato crust, watercress & fennel salad	36.5
beer battered fish & chips tartare sauce, leaf salad	34.5
grilled marinated spatchcock - gf avocado, rocket, chili salt, charred lemon	34.5
veal schnitzel burnt butter, capers, rocket, french fries	32.5
red beef curry cucumber relish, jasmine rice	32.5
pork & fennel sausages - gf tomato chutney, mash, peas	29.5
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 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 cabbage, pink grapefruit soft boiled egg, hazelnuts, buttermilk dressing	26.5
fig, prosciutto & spinach pecorino, vincotto	24.5
roasted halloumi blistered red grapes fennel, gem radicchio, vinaigrette - v gf	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
royal oak tiramisu	15.5
eton mess - gf fresh berries, pomegranate, macadamias	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 / caramelized fig 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	
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