menu

starters

rustic baguette olive oil or pepe saya butter - v **9.5**

garlic & rosemary pizza - v **9.5**

sydney rock oysters merimbula, nsw **5.5**
natural / mignonette / kilpatrick

charcuterie prosciutto, leg ham, hot salami **24.5/34.5**
maffra cheddar, guindillas, olives, ciabatta

fresh burrata oxheart tomatoes, basil – v gf **24.5**

beef carpaccio **22.5**
lilliput capers, rocket, truffle oil, parmesan

duck liver pate cornichons, melba toast **22.5**

salmon & kipfler potato cakes herb salad **22.5**

szechuan fried squid **22.5**

panko crumbed sardines aioli, lemon **23.5**

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 **34.5**

prawn linguini garlic, chili, parsley **36.5**

mains

wagyu cheese burger **24.5**
american mustard, ketchup, pickles, eschalots, chips

pan roasted swordfish - gf **36.5**
mediterranean salad, taramasalata

snapper pie **36.5**
potato crust, watercress & fennel salad

beer battered fish & chips **34.5**
tartare sauce, leaf salad

grilled marinated spatchcock – gf **34.5**
avocado, rocket, chili salt, charred lemon

veal schnitzel **32.5**
burnt butter, capers, rocket, french fries

red beef curry cucumber relish, jasmine rice **32.5**

yorkshire pork & leek sausages – gf **29.5**
tomato chutney, mash, peas

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

schnitty wednesday $25

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

chicken schnitzel

chicken parmigiana

veal schnitzel

all served with, house slaw, chips, ketchup

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

red wine jus / cognac + peppercorn / roasted mushroom / chimichurri + lemon – extra sauce 2.5

salads

smoked trout cabbage, pink grapefruit **26.5**
soft boiled egg, hazelnuts, buttermilk dressing

fig, prosciutto & spinach pecorino, vincotto **24.5**

roasted halloumi blistered red grapes **24.5**
fennel, gem radicchio, vinaigrette – v gf

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 **15.5**
fresh berries, pomegranate, macadamias

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 / caramelized fig 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