



starters

rustic baguette olive oil or pepe saya butter - v	9.5
garlic & rosemary pizza - v	9.5
sydney rock oysters marimbula lake, nsw natural / mignonette / kilpatrick	5.5
charcuterie prosciutto, mortadella, 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	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
lobster & crab ravioli lemon beurre blanc, shallots	36.5
prawn linguini garlic, chili, parsley	36.5

mains

wagyu cheese burger american mustard, ketchup, pickles, eschalots, chips	24.5
crystal bay prawn roll iceberg lettuce, marie rose sauce, fries	25.5
pan roasted salmon saffron fregola, peas & mint	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
yorkshire pork & leek sausages - gf tomato chutney, mash, peas	29.5
sticky pork ribs bbq corn, chilli plum sauce, chips + salad	36.5

sunday roast berkshire pork or white pyrenees lamb
with all the trimmings, yorkshire pudding, house gravy

slow roasted lamb shoulder - gf
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 pinnacle vic, grass fed	59.5

served with a choice of:

house chips / fries / mash / crushed potatoes

choice of sauces - gf

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 - gf	26.5
fig, prosciutto & spinach pecorino, vincotto - gf	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