



starters

rustic baguette olive oil or pepe saya butter - v	9.5
garlic & rosemary pizza - v	9.5
sydney rock oysters merimbula lake, nsw natural / mignonette / kilpatrick	5.5
charcuterie prosciutto, mortadella, hot salami maffra cheddar, guindillas, olives, ciabatta	24.5/34.5
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
anchovy toast ,tomato, garlic.	22.5
baked figs wrapped in prosciutto	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
lobster & crab ravioli lemon beurre blanc, shallots	36.5
prawn linguini garlic, chili, parsley	36.5

mains

wagyu cheese burger	24.5
american muhup, pickles, eschalots, chips	
crystal bay prawn roll	25.5
marie rose sauce, iceberg lettuce, french fries	
pan roasted salmon	36.5
smashed peas, soft herbs, vinaigrette	
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
pork & fennel sausages - gf	29.5
tomato chutney, mash, peas	
sticky pork ribs	36.5
bbq corn, chilli plum sauce, chips + salad	
sunday roast berkshire pork or white pyrenees lamb with all the trimmings, yorkshire pudding, house gravy	32.5
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 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

eton mess - gf	15.5
fresh berries, pomegranite, macadamias	
crème brulee - gf	15.5
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 / 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