



starters

rustic baguette olive oil or pepe saya butter - v	9.5
garlic & rosemary pizza - v	9.5
albany rock oysters oyster harbour, wa 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
house cured salmon kohlrabi salad, caviar - gf	22.5
beef carpaccio lilliput capers, rocket, truffle oil, parmesan - gf	22.5
duck liver pate cornichons, melba toast	24.5
szechuan fried squid	22.5
anchovy toast ,tomato, garlic.	22.5
baked figs wrapped in prosciutto - gf	22.5
tempura zucchini flowers 3 cheeses - v	22.5

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

crystal bay prawn roll marie rose sauce, iceberg lettuce, french fries	25.5
wagyu cheese burger american ketchup, pickles, eschalots, chips	24.5
pan roasted salmon - gf mediterranean salad	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
red beef curry cucumber relish, jasmine rice - gf	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 **32.5**

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**

steak

angus rump 200g riverina nsw, grain fed	29.5
new york cut sirloin 250g pinnacle vic, grass fed	39.5
eye fillet 200g riverina nsw, grain fed	54.5
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
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 fresh berries, pomegranite, macadamias	15.5
crème brulee - gf	15.5
royal oak tiramisu	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