



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	22.5
lilliput capers, rocket, truffle oil, parmesan - gf	
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
spicy korean fried chicken	19.5

pasta

sweetcorn risotto stracciatella, pistachios - v gf	34.5
spaghetti puttanesca	34.5
prawn linguini garlic, chili, parsley	36.5

main

cuban roll leg ham, pulled pork	24.5
swiss cheese, yellow mustard, pickles & fries	
wagyu cheese burger	24.5
american ketchup, pickles, eschalots, chips	
pan roasted salmon - gf	36.5
mediterranean salad	
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 - gf	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	
mussel up monday \$25	
with a glass (120ml) of petes pure pinot grigio OR cabernet sauvignon OR a schooner of grifter pale ale	
white wine garlic, parsley	
provencale tomato, wine, garlic, basil	
spicy green thai lemongrass, ginger, chili, coconut cream	
served with fries OR sourdough	

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

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

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