



## starters

|                                                          |           |
|----------------------------------------------------------|-----------|
| <b>rustic baguette</b> olive oil or pepe saya butter - v | 9.5       |
| <b>garlic &amp; rosemary pizza</b> - v                   | 9.5       |
| <b>sydney rock oysters</b> merimbula nsw                 | 5.5       |
| natural / mignonette / kilpatrick                        |           |
| <b>charcuterie</b> prosciutto, mortadella, hot salami    | 24.5/34.5 |
| maffra cheddar, guindillas, olives, ciabatta             |           |
| <b>fresh burrata</b> oxheart tomatoes, basil - v gf      | 24.5      |
| <b>duck liver pate</b> cornichons, melba toast           | 24.5      |
| <b>house cured salmon</b> kohlrabi salad, caviar - gf    | 22.5      |
| <b>panko crumbed sardines</b> aioli, lemon               | 23.5      |
| <b>szechuan fried squid</b>                              | 22.5      |
| <b>anchovy toast</b> tomato, garlic                      | 22.5      |
| <b>baked figs wrapped in prosciutto</b> - gf             | 22.5      |
| <b>tempura zucchini flowers</b> 3 cheeses - v            | 22.5      |

## pasta

|                                                           |      |
|-----------------------------------------------------------|------|
| <b>sweetcorn risotto</b> stracciatella, pistachios - v gf | 34.5 |
| <b>casarecce</b> lamb sausage, tomato, red wine, pecorino | 34.5 |
| <b>prawn linguini</b> garlic, chili, parsley              | 36.5 |

## mains

|                                                            |      |
|------------------------------------------------------------|------|
| <b>wagyu cheese burger</b>                                 | 24.5 |
| american ketchup, pickles, eschalots, chips                |      |
| <b>pan roasted barramundi</b> - gf                         | 36.5 |
| lemon risotto                                              |      |
| <b>snapper pie</b>                                         | 36.5 |
| potato crust, watercress & fennel salad                    |      |
| <b>beer battered fish &amp; chips</b>                      | 34.5 |
| tartare sauce, leaf salad                                  |      |
| <b>grilled marinated spatchcock</b> - gf                   | 34.5 |
| avocado, rocket, chili salt, charred lemon                 |      |
| <b>pork cotoletta</b>                                      | 32.5 |
| white cabbage, fennel, zucchini, radish, mint, basil       |      |
| <b>red beef curry</b> cucumber relish, jasmine rice - gf   | 32.5 |
| <b>yorkshire pork &amp; leek sausages</b> - gf             | 29.5 |
| tomato chutney, mash, peas                                 |      |
| <b>sticky pork ribs</b>                                    | 36.5 |
| bbq corn, chilli plum sauce, chips + salad                 |      |
| <b>slow roasted lamb shoulder</b> - gf                     | 90.0 |
| serves 3 to 4 people - tzatziki, red wine jus, greek salad |      |
| crushed new potatoes rosemary salt, charred lemon          |      |

## steak

|                                                          |      |
|----------------------------------------------------------|------|
| <b>angus rump</b> 200g riverina nsw, grain fed           | 29.5 |
| <b>new york cut sirloin</b> 250g pinnacle vic, grass fed | 39.5 |
| <b>eye fillet</b> 200g riverina nsw, grain fed           | 54.5 |
| <b>scotch fillet</b> 300g pinnacle vic, grass fed        | 59.5 |
| <b>portoro black angus rib eye</b> m/s 4+ 400g           | 69.5 |
| steamed greens, crushed potatoes, chimichurri - to share |      |

### 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

|                                                              |      |
|--------------------------------------------------------------|------|
| <b>smoked trout</b> cabbage, pink grapefruit                 | 26.5 |
| soft boiled egg, hazelnuts, buttermilk dressing - gf         |      |
| <b>fig, prosciutto &amp; spinach</b> pecorino, vincotto - gf | 24.5 |
| <b>roasted halloumi</b> blistered red grapes                 | 24.5 |
| fennel, gem radicchio, vinaigrette - v gf                    |      |
| <b>rocket, pear + parmesan salad</b> - v gf                  | 16.5 |
| <b>classic greek salad</b> - v gf                            | 17.5 |
| <b>smashed pea, persian fetta &amp; mint salad</b> - v gf    | 15.5 |

## sides

|                                                        |      |
|--------------------------------------------------------|------|
| <b>house chips</b> ketchup - v                         | 10.5 |
| <b>truffle + parmesan fries</b>                        | 12.5 |
| <b>crushed potatoes</b> rosemary salt - v              | 12.5 |
| <b>sweet potato chips</b> aioli - v                    | 12.5 |
| <b>steamed greens</b> local olive oil, sea salt - v gf | 17.5 |

## dessert

|                                                                                    |      |
|------------------------------------------------------------------------------------|------|
| <b>eton mess</b> - gf                                                              | 15.5 |
| fresh berries, pomegranite, macadamias                                             |      |
| <b>crème brulee</b> - gf                                                           | 15.5 |
| <b>royal oak tiramisu</b>                                                          | 15.5 |
| <b>chocolate brownie</b>                                                           | 15.5 |
| salted caramel gelato, honeycomb                                                   |      |
| <b>affogato</b> - gf                                                               | 18.5 |
| vanilla gelato, allpress espresso, frangelico                                      |      |
| <b>gelato - sorbet</b>                                                             | 6.5  |
| chocolate / vanilla / salted caramel / coconut /<br>tiramisu 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