



starters

rustic baguette olive oil or pepe saya butter - v	9.5
garlic & rosemary pizza - v	9.5
sydney rock oysters merimbula 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
duck liver pate cornichons, melba toast	24.5
house cured salmon kohlrabi salad, caviar - gf	22.5
panko crumbed sardines aioli, lemon	23.5
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
casarecce pork sausage, tomato, red wine, pecorino	34.5
prawn linguini garlic, chili, parsley	36.5

mains

crystal bay prawn roll	25.5
iceberg lettuce, marie rose sauce, french fries	
wagyu cheese burger	24.5
american ketchup, pickles, eschalots, chips	
pan fried salmon - gf	36.5
mediterranean salad, taramasalata	
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	
pork cotoletta	32.5
white cabbage, fennel, zucchini, radish, mint, basil	
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
portoro black angus rib eye 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

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

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 / 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