



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
spicy vodka rigatoni chili flakes, pecorino	34.5
prawn linguini garlic, chili, parsley	36.5

mains

crystal bay prawn roll iceberg lettuce, marie rose sauce, french fries	25.5
wagyu cheese burger american ketchup, pickles, eschalots, chips	24.5
pan fried salmon - gf wilted spinach, lemon beurre blanc, caviar	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
pork cotoletta white cabbage, fennel, zucchini, radish, mint, basil	32.5
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
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
bon appetit tuesday \$25 with a glass (120ml) of petes pure pinot grigio OR cabernet sauvignon OR a schooner of white bay hazy	
angus rump 200g red wine jus, chips	
beer battered fish & chips tartare sauce, leaf salad	
veal schnitzel burnt butter, capers, rocket, fries	
sweetcorn risotto stacciatella, pistachios - v gf	

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