



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
duck liver pate cornichons, melba toast	24.5
fresh burrata oxheart tomatoes, basil - v gf	24.5
salmon & kipfler potato cakes herb salad	23.5
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 g	34.5
casarecce pork sausage, tomato, red wine, pecorino	34.5
prawn linguini garlic, chili, parsley	36.5

mains

wagyu cheese burger american ketchup, pickles, eschalots, chips	24.5
steamed spring bay mussels white wine, garlic, parsley, french fries	29.5
pan roasted barramundi - gf kohlrabi salad, sesame dressing	36.5
beer battered fish & chips tartare sauce, leaf salad	34.5
grilled marinated spatchcock - gf avocado, rocket, chili salt, charred lemon	34.5
beef & guinness pie puff pastry, colcannon	32.5
pork cotoletta white cabbage, fennel, zucchini, radish, mint, basil	32.5
goat curry himalayan relish, tzatziki, basmati rice, pappadums	34.5
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, salad
veal schnitzel burnt butter, capers, rocket, fries
sweetcorn risotto stracciatella, pistachios, pecorino

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 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 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 / tiramisu 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