



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
szechuan fried squid	22.5
panko crumbed sardines aioli, lemon	23.5
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
potato gnocchi rocket & walnut pesto, pecorino	34.5
prawn linguini garlic, chili, parsley	36.5

mains

wagyu cheese burger	24.5
american ketchup, pickles, eschalots, chips	
pan roasted salmon - gf	36.5
saffron risotto, prawns & peas	
beer battered fish & chips	34.5
tartare sauce, leaf salad	
grilled marinated spatchcock - gf	34.5
avocado, rocket, chili salt, charred lemon	
beef & guinness pie colcannon	32.5
pork cotoletta	32.5
white cabbage, fennel, zucchini, radish, mint, basil	
goat curry	34.5
himalayan relish, tzatziki, basmati rice, pappadums	
yorkshire pork & leek sausages - gf	29.5
tomato chutney, mash, peas	
corned beef mash, gherkins, horseradish mayo	32.5
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	

schnitty wednesday \$25

with a glass (120ml) of petes pure pinot grigio OR
cabernet sauvignon OR a schooner newtowner

chicken schnitzel

chicken parmigiana

veal schnitzel

all served with house slaw, chips, ketchup

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:

houe 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

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