



mehu

starters

rustic baguette olive oil or pepe saya butter - v	9.5
garlic pizza garlic + rosemary pizza - v	9.5
sydney rock oysters (merimbula nsw)- gf natural / mignonette / kilpatrick	5.5
fresh burrata heirloom tomatoes, basil.	24.5
cheese & charcuterie	24.5 / 34.5
duck liver pate cornichons, melba toast	22.5
roasted halloumi fennel, blistered red grapes - v	22.5
anchovy toast tomato + garlic	19.5
salmon & kipfler potato cakes herb salad	22.5
szechuan fried squid aioli, lemon	22.5
tempura zucchini flowers 3 cheeses - v	22.5
spicy korean fried chicken	19.5

pasta

sweetcorn risotto stracciatella, pistachios - v gf	34.5
spaghetti alla nerano zucchini, basil, pecorino - v	34.5
prawn linguini garlic, chilli, parsley	36.5

mains

wagyu cheeseburger	24.5
american mustard, ketchup, pickles, eschalots, chips	36.5
chargrilled salmon	36.5
saffron risotto, prawns & peas	34.5
fish & chips leaf salad, lemon, tartare sauce	34.5
beef & guinness pie puff pastry, colcannon	32.5
roast baby chicken - gf	32.5
baby turnips, dutch carrots, eschallots, pan sauce	29.0
yorkshire pork & leek sausages - gf	29.0
tomato & fennel chutney, red wine jus, peas, mash	32.5
goat curry himalayan relish, yoghurt & cucumber pappadums, basmati rice	36.5
sticky pork ribs	36.5
bbq corn, chilli plum sauce, chips & salad	32.5
slow cooked lamb shank	32.5
tomato & vegetable sauce, mash, gremolata	32.5
corned beef horseradish mayo, gherkins, mash	32.5
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	

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

steak

angus rump 200g riverina nsw, grain fed	27.5
new york cut sirloin 250g pinnacle vic, grass fed	36.5
wagyu scotch fillet 300g, m/b 2-3(tajima)	55.5
eye fillet 200g riverina nsw, grain fed	49.5

served with a choice of:

house chips / fries / mash / crushed potatoes

choice of sauce:

red wine jus / cognac + peppercorn / roasted mushroom /
chimichurri + lemon - extra sauce 2.5

salads

grilled lamb & sweet potato salad	26.5
baby spinach, red onion, pomegranate, pistachio pepitas, tzatziki	
roast beetroot & goats cheese salad - v gf	24.5
spinach, lentils, green beans, walnuts	
rocket, pear & parmesan salad - v gf	16.5
classic greek salad - v gf	16.5
smashed pea persian fetta + mint salad - v gf	14.5

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
roasted brussel sprouts - v gf	17.5
crispy garlic, grated parmesan	

dessert

crème brulee - v gf	15.5
sticky date pudding	15.5
butterscotch sauce, vanilla gelato	
rhubarb bread & butter pudding	15.5
crème anglaise, rhubarb gelato	
chocolate brownie	15.5
salted caramel gelato, honeycomb	
affogato - v gf	18.5
vanilla gelato, allpress espresso, frangelico	
gelato - sorbet	6.5
chocolate / vanilla / biscoff / salted caramel rhubarb / hokey pokey&butterscotch / mango sorbet	
cheese of the day quince, apple, lavosh, fruit loaf 1 cheese - 16.5 / 2 cheeses - 24.5	
maffra cloth bound cheddar, bleu d'auvergne / france quince paste, apple, lavosh	