

mehu

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 cave aged 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	22.5
szechuan fried squid	22.5
panko crumbed sardines aioli, lemon	23.5
anchovy toast tomato & garlic	22.5
tempura zucchini flowers 3 cheeses - v	22.5
arancini comte, fresh herbs, aioli - v	22.5

pasta

sweetcorn risotto stracciatella, pistachios - v gf	34.5
spaghetti meatballs, red wine, tomato, pecorino	34.5
prawn linguini garlic, chili, parsley	36.5

mains

wagyu cheese burger american ketchup, pickles, eschalots, chips	24.5
pan roasted salmon saffron fregola, mint & peas	36.5
beer battered fish & chips tartare sauce, leaf salad	34.5
roast baby chicken - gf baby turnips, dutch carrots, shallots, pan sauce	34.5
chicken, leek & tarragon pie puff pastry, sweet potato chips	32.5
goat curry himalayan relish, tzatziki, basmati rice, pappadums	34.5
yorkshire pork & leek sausages - gf tomato chutney, mash, peas	29.5
corned beef mash, gherkins, horseradish mayo	32.5
sticky pork ribs bbq corn, chilli plum sauce, chips + salad	36.5
slow cooked lamb shank - gf braised in tomato & vegetable red wine sauce, gremolata, mash	32.5
slow roasted lamb shoulder - gf serves 3 to 4 people - tzatziki, red wine jus, greek salad crushed new potatoes rosemary salt, charred lemon	120.0

bon appetit tuesday \$25

with a (120ml) glass of petes pure pinot grigio, cabernet sauvignon or 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 - v gf

steaks

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
prosciutto, spiced avocado & spinach salad pomegranate, walnuts, vincotto dressing - gf	26.5
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 g	17.5
roasted brussel sprouts & chestnuts - gf	16.5

dessert

sticky date pudding butterscotch sauce, vanilla gelato	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 / bacio / pistachio gelato / lemon sorbet	6.5

cheese of the day quince, apple, lavosh, fruit loaf
1 cheese - 16.5 / 2 cheeses - 24.5
cave aged aged cheddar, dorset uk
bay of fires blue - tasmania