

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	24.5
american ketchup, pickles, eschalots, chips	
pan roasted salmon	36.5
saffron fregola, mint & peas	
beer battered fish & chips	34.5
tartare sauce, leaf salad	
roast baby chicken - gf	34.5
baby turnips, dutch carrots, shallots, pan sauce	
chicken, leek & tarragon pie	32.5
puff pastry, sweet potato chips	
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 cooked lamb shank - gf	32.5
braised in tomato & vegetable red wine sauce, gremolata, mash	
slow roasted lamb shoulder - gf	120.0
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

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

dessert

sticky date pudding	15.5
butterscotch sauce, vanilla gelato	
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 / bacio / pistachio gelato / lemon sorbet	

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