



mehu

starters

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| rustic baguette olive oil or pepe saya butter - v | 9.5 |
| garlic & rosemary pizza - v | 9.5 |
| sydney rock oysters wonboyn, nsw natural / mignonette / kilpatrick | 5.5 |
| seafood chowder prawns, salmon, squid, sourdough | 19.5 |
| 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 |
| anchovy toast tomato & garlic | 22.5 |
| arancini comte, fresh herbs, aioli - v | 22.5 |
| panko crumbed sardines aioli - v | 23.5 |

pasta

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| mushroom & leek risotto stracciatella - v gf | 34.5 |
| potato gnocchi lamb ragu, pecorino | 34.5 |
| prawn linguini garlic, chili, parsley | 36.5 |

mains

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| wagyu cheese burger american ketchup, pickles, eshallots, chips | 24.5 |
| pan roasted barramundi smashed peas & mint | 36.5 |
| beer battered fish & chips tartare sauce, salad | 34.5 |
| roast baby chicken - gf baby turnips, dutch carrots, eshallots, pan sauce | 34.5 |
| chicken, leek & tarragon pie puff pastry, sweet potato chips | 34.5 |
| goat curry himalayan relish, yoghurt, basmati rice, pappadums | 34.5 |
| pork, apple & cider 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 |
| lamb shank - gf 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 |

mussel up monday \$25

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

white wine garlic, parsley

provencale tomato, wine, garlic, basil

spicy green thai lemongrass, ginger, chili, coconut cream
served with fries OR sourdough

steaks

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| 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

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| smoked trout cabbage, pink grapefruit soft boiled egg, hazelnuts, buttermilk dressing - gf | 26.5 |
| grilled lamb & sweet potato salad spinach, pickled red onion, pepitas, tzatziki - gf | 26.5 |
| roasted halloumi blistered red grapes, pistachios 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

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| 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 & chestnuts - gf | 16.5 |

dessert

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| sticky date pudding butterscotch sauce, vanilla gelato | 15.5 |
| crème brulee - gf | 15.5 |
| royal oak tiramisu | 15.5 |
| rhubarb bread & butter pudding crème anglaise | 15.5 |
| quince crumble ricotta & honey gelato. | 15.5 |
| affogato - gf vanilla gelato, allpress espresso, frangelico | 18.5 |
| gelato - sorbet chocolate / vanilla / caramelized fig / rhubarb dulce de leche gelato / blood orange 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
blue d'auvergne, france