

mehu

starters

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
lamb & barley broth sourdough	19.5
ploughmans lunch	24.5/34.5
pork pie, scotch egg, sliced ham, cave aged cheddar, pickled onions, branstons pickle, rustic baguette	
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

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

mains

wagyu cheese burger american ketchup, pickles, eshallots, chips	24.5
pan roasted barramundi saffron fregola, 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
steak & coopers pie puff pastry, mash & peas	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

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 soft boiled egg, hazelnuts, buttermilk dressing - gf	26.5
grilled lamb & sweet potato salad - gf spinach, pickled red onion, pepitas, tzatziki, pistachios	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 gf	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
rhubarb bread & butter pudding crème anglaise	15.5
quince crumble ricotta & honey gelato.	15.5

affogato - gf vanilla gelato, allpress espresso, frangelico	18.5
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gelato - sorbet chocolate / vanilla / salted pistachio / rhubarb dulce de leche gelato / passionfruit sorbet	6.5
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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