



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	6.0
winter vegetable, french lentil & pesto soup rustic baguette	16.0
charcuterie prosciutto, mortadella, hot salami cave aged cheddar, guindillas, olives, ciabatta	24.5/34.5
fresh burrata heirloom tomatoes, basil - v gf	24.5
duck liver pate cornichons, melba toast	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
crispy soft shell crab bang bang sauce	23.5

pasta

mushroom & leek risotto stracciatella - v gf	34.5
casarecce pork sausage, tomato, red wine, pecorino	34.5
prawn linguini garlic, chili, parsley	36.5

mains

wagyu cheese burger	24.5
american ketchup, pickles, eshallots, chips	
pan roasted salmon - gf	36.5
saffron risotto, prawns & peas	
beer battered fish & chips tartare sauce, salad	34.5
chicken, leek & tarragon pie	34.5
puff pastry, sweet potato chips	
roast baby chicken - gf	34.5
baby turnips, dutch carrots, eshallots, pan sauce	
goat curry	34.5
himalayan relish, yoghurt, basmati rice, pappadums	
pork, apple & cider 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	
lamb shank - gf	32.5
tomato, vegetables, red wine sauce, gremolata, mash	
wine braised beef cheek colcannon - gf	34.5
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	
bon appetit tuesday \$29	
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	
mushroom & leek risotto stracciatella - 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 riverina nsw, grain 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	
grilled lamb & sweet potato salad - gf	26.5
spinach, pickled red onion, pepitas, tzatziki, pistachios	
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 gf	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
rhubarb bread & butter pudding	15.5
crème anglaise, rhubarb gelato	
quince crumble ricotta & honey gelato.	15.5
affogato - gf	18.5
vanilla gelato, allpress espresso, frangelico	
gelato - sorbet	6.5
chocolate / vanilla / salted caramel / rhubarb dulce de leche gelato / blood orange sorbet	
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	