



## starters

|                                                                                                          |           |
|----------------------------------------------------------------------------------------------------------|-----------|
| <b>rustic baguette</b> olive oil or pepe saya butter - v                                                 | 9.5       |
| <b>garlic &amp; rosemary pizza</b> - v                                                                   | 9.5       |
| <b>pacific oysters</b> hawkesbury river, nsw<br>natural / mignonette / kilpatrick                        | 6.0       |
| <b>cream of mushroom &amp; blue cheese soup</b> croutons                                                 | 16.0      |
| <b>charcuterie</b> prosciutto, mortadella, hot salami<br>cave aged cheddar, guindillas, olives, ciabatta | 24.5/34.5 |
| <b>fresh burrata</b> heirloom tomatoes, basil - v gf                                                     | 24.5      |
| <b>arancini</b> comte, fresh herbs, aioli - v                                                            | 22.5      |
| <b>duck liver pate</b> cornichons, melba toast                                                           | 24.5      |
| <b>salmon &amp; kipfler potato cakes</b> herb salad                                                      | 22.5      |
| <b>szechuan fried squid</b>                                                                              | 22.5      |
| <b>anchovy toast</b> tomato & garlic                                                                     | 22.5      |
| <b>spicy korean fried chicken</b>                                                                        | 22.5      |

## pasta

|                                                         |      |
|---------------------------------------------------------|------|
| <b>mushroom &amp; leek risotto</b> stracciatella - v gf | 34.5 |
| <b>prawn linguini</b> garlic, chili, parsley            | 36.5 |

## mains

|                                                                                                                                                          |       |
|----------------------------------------------------------------------------------------------------------------------------------------------------------|-------|
| <b>wagyu cheese burger</b><br>american ketchup, pickles, eshallots, chips                                                                                | 24.5  |
| <b>pan roasted salmon</b> - gf<br>lemon beurre blanc, wilted spinach                                                                                     | 36.5  |
| <b>beer battered fish &amp; chips</b> tartare sauce, salad                                                                                               | 34.5  |
| <b>chicken, leek &amp; tarragon pie</b><br>puff pastry, sweet potato chips                                                                               | 34.5  |
| <b>roast baby chicken</b> - gf                                                                                                                           | 34.5  |
| <b>baby turnips, dutch carrots, eshallots, pan sauce</b>                                                                                                 |       |
| <b>goat curry</b><br>himalayan relish, yoghurt, basmati rice, pappadums                                                                                  | 34.5  |
| <b>pork, apple &amp; cider sausages</b> - gf<br>tomato chutney, mash, peas                                                                               | 29.5  |
| <b>corned beef</b> mash, gherkins, horseradish mayo                                                                                                      | 32.5  |
| <b>sticky pork ribs</b><br>bbq corn, chilli plum sauce, chips + salad                                                                                    | 36.5  |
| <b>lamb shank</b> - gf<br>tomato, vegetables, red wine sauce, gremolata, mash                                                                            | 32.5  |
| <b>slow roasted lamb shoulder</b> - gf<br>serves 3 to 4 people - tzatziki, red wine jus, pork salad<br>crushed new potatoes rosemary salt, charred lemon | 120.0 |

## pasta & pinot \$29

|                                                              |  |
|--------------------------------------------------------------|--|
| <b>with 120ml ross hill "harry" pinot noir (orange, nsw)</b> |  |
| <b>four cheese ravioli</b> tomato & basil sauce              |  |
| <b>potato gnocchi</b> beef ragu, pecorino                    |  |
| <b>fettucine</b> mushroom, garlic, cream                     |  |

## steaks

|                                                          |      |
|----------------------------------------------------------|------|
| <b>angus rump</b> 200g riverina nsw, grain fed           | 29.5 |
| <b>new york cut sirloin</b> 250g pinnacle vic, grass fed | 39.5 |
| <b>eye fillet</b> 200g riverina nsw, grain fed           | 56.5 |
| <b>scotch fillet</b> 300g riverina nsw, grain fed        | 59.5 |
| <b>wagyu top sirloin m/s 6</b> tajima 250g               | 65.0 |

### 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

|                                                                                                                |      |
|----------------------------------------------------------------------------------------------------------------|------|
| <b>smoked trout</b> cabbage, pink grapefruit<br>soft boiled egg, hazelnuts, buttermilk dressing - gf           | 26.5 |
| <b>grilled lamb &amp; sweet potato salad</b> - gf<br>spinach, pickled red onion, pepitas, tzatziki, pistachios | 26.5 |
| <b>roasted halloumi</b> blistered red grapes<br>fennel, gem radicchio, vinaigrette - v gf                      | 24.5 |
| <b>rocket, pear + parmesan salad</b> - v gf                                                                    | 16.5 |
| <b>classic greek salad</b> - v gf                                                                              | 17.5 |
| <b>smashed pea, persian fetta &amp; mint salad</b> - v gf                                                      | 15.5 |

## sides

|                                                        |      |
|--------------------------------------------------------|------|
| <b>house chips</b> ketchup - v                         | 10.5 |
| <b>truffle + parmesan fries</b>                        | 12.5 |
| <b>crushed potatoes</b> rosemary salt - v              | 12.5 |
| <b>sweet potato chips</b> aioli - v                    | 12.5 |
| <b>steamed greens</b> local olive oil, sea salt - v gf | 17.5 |
| <b>roasted brussel sprouts &amp; chestnuts</b> - gf    | 16.5 |

## dessert

|                                                                                                                 |      |
|-----------------------------------------------------------------------------------------------------------------|------|
| <b>sticky date pudding</b><br>butterscotch sauce, vanilla gelato                                                | 15.5 |
| <b>crème brulee</b> - gf                                                                                        | 15.5 |
| <b>royal oak tiramisu</b>                                                                                       | 15.5 |
| <b>rhubarb bread &amp; butter pudding</b><br>crème anglaise, vanilla gelato                                     | 15.5 |
| <b>quince crumble</b> ricotta & honey gelato.                                                                   | 15.5 |
| <b>affogato</b> - gf<br>vanilla gelato, allpress espresso, frangelico                                           | 18.5 |
| <b>gelato - sorbet</b><br>chocolate / vanilla / salted caramel /<br>dulce de leche gelato / blood orange sorbet | 6.5  |
| <b>cheese of the day</b> quince, apple, lavosh, fruit loaf<br>1 cheese - 16.5 / 2 cheeses - 24.5                |      |
| cave aged aged cheddar, dorset uk<br>blue d'auvergne, france                                                    |      |