



starters

rustic baguette olive oil or pepe saya butter - v	9.5
garlic & rosemary pizza - v	9.5
sydney rock oysters wapengo lake nsw natural / mignonette / kilpatrick	3.0
pea & ham soup sourdough 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
arancini comte, fresh herbs, aioli - v	22.5
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
spicy korean fried chicken	22.5

pasta

mushroom & leek risotto stracciatella - v gf	34.5
potato gnocchi rocket & basil pesto, 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
mediterranean salad	
beer battered fish & chips tartare sauce, salad	34.5
moroccan lamb pie	34.5
puff pastry sweet potato wedges	
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
lamb shank - gf	32.5
tomato, vegetables, red wine sauce, gremolata, mash	
sticky pork ribs	36.5
bbq corn, chilli plum sauce, chips + salad	
slow roasted lamb shoulder - gf	120.0
serves 3 to 4 people - tzatziki, red wine jus, pork 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	56.5
scotch fillet 300g riverina nsw, grain fed	59.5
wagyu top sirloin m/s 6 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

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, vanilla 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 / 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 cheddar, dorset uk blue d'auvergne, france	