menu

starters

rustic baguette olive oil or pepe saya butter - v **9.5**
garlic & rosemary pizza - v **9.5**
sydney rock oysters crookhaven, nsw **6.0**
natural /mignonette / kilpatrick
charcuterie prosciutto, mortadella, hot salami **24.5/34.5**
cave aged cheddar, guindillas, olives, ciabatta
fresh burrata heirloom tomatoes, basil - v gf **24.5**
tempura zucchini flowers three cheeses – v **23.5**
panko crumbed sardines aioli, lemon **23.5**
duck liver pate cornichons, melba toast **24.5**
salmon & kipfler potato cakes herb salad **23.5**
szechuan fried squid **23.5**
anchovy toast tomato & garlic **22.5**
spicy korean fried chicken **22.5**

pasta

spring risotto – v gf **34.5**
zucchini flowers, asparagus, peas, buffalo mozzarella
spicy vodka rigatoni chilli flakes, pecorino **34.5**
prawn linguini garlic, chili, parsley **36.5**

mains

wagyu cheese burger **24.5**
american mustard, ketchup, pickles, eshallots, chips
crystal bay prawn roll **25.5**
iceberg lettuce, marie rose sauce, french fries
pan roasted barramundi – gf **36.5**
mediterranean salad, lemon
beer battered fish & chips tartare sauce, salad **36.5**
seafood pie **34.5**
potato crust, watercress & fennel salad
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, greek salad
crushed new potatoes rosemary salt, charred lemon

mussel up monday $29

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

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**
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 white 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 wedges aioli – v **12.5**
steamed greens local olive oil, sea salt – v gf **17.5**
grilled asparagus pecorino – v gf **17.5**

dessert

crème brulee – gf **15.5**
royal oak tiramisu **15.5**
eton mess – gf v **15.5**
fresh berries, pomegranate, macadamia's
chocolate brownie **15.5**
salted caramel gelato, honeycomb
sticky date pudding **15.5**
butterscotch sauce, vanilla gelato
affogato - gf **18.5**
vanilla gelato, allpress espresso, frangelico
gelato - sorbet **6.5**
chocolate / vanilla / salted caramel / dulce de leche /
mango & coconut gelato / passionfruit 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