



starters

rustic baguette olive oil or pepe saya butter - v	9.5
garlic & rosemary pizza - v	9.5
sydney rock oysters crookhaven, nsw natural / mignonette / kilpatrick	6.0
charcuterie prosciutto, mortadella, hot salami cave aged cheddar, guindillas, olives, ciabatta	24.5/34.5
fresh burrata heirloom tomatoes, basil - v gf	24.5
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	
steamed spring bay mussels	29.5
white wine, garlic, parsley, 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	
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	
spring risotto zucchini flowers, asparagus, peas buffalo mozzarella - 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

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	