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 cilli flakes, pecorino **34.5**

prawn linguini garlic, chili, parsley **36.5**

mains

wagyu cheese burger **24.5**
american mustard, ketchup, pickles, eshallots, chips

pan roasted salmon – gf **36.5**
saffron risotto, prawns & peas

beer battered fish & chips tartare sauce, salad **36.5**

steak & coopers pie **34.5**
puff pastry, mash & peas

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

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
bearnasie / 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