



starters

rustic baguette olive oil or pepe saya butter - v	10.0
garlic & rosemary pizza - v	10.0
sydney rock oysters crookhaven, nsw natural /mignonette / kilpatrick	6.0
charcuterie prosciutto, mortadella, hot salami cave aged cheddar, guindillas, olives, ciabatta	25.5/35.5
fresh burrata heirloom tomatoes, basil - v gf	25.5
tempura zucchini flowers three cheeses - v	24.5
panko crumbed sardines aioli, lemon	24.5
duck liver pate cornichons, melba toast	25.5
salmon & kipfler potato cakes herb salad	24.5
szechuan fried squid	24.5
anchovy toast tomato & garlic	23.5
spicy korean fried chicken	23.5

pasta

spring risotto - v gf	35.5
zucchini flowers, asparagus, peas, buffalo mozzarella	
casarecce nduya, tomato, pecorino	35.5
prawn linguini garlic, chili, parsley	37.5

mains

wagyu cheese burger	25.5
american mustard, ketchup, pickles, eshallots, chips	
steamed spring bay mussels spicy green thai	29.5
lemongrass, ginger, chilli, coconut cream, french fries	
pan roasted salmon - gf	37.5
saffron risotto, prawns & peas	
beer battered fish & chips tartare sauce, salad	35.5
chicken, leek & tarragon pie	34.5
puff pastry, sweet potato chips	
roast baby chicken - gf	35.5
baby turnips, dutch carrots, eshallots, pan sauce	
goat curry	35.5
himalayan relish, yoghurt, basmati rice, pappadums	
pork, apple & cider sausages - gf	29.5
tomato chutney, mash, peas	
corned beef mash, gherkins, horseradish mayo	34.5
lamb shank - gf	34.5
tomato, vegetables, red wine sauce, gremolata, mash	
sticky pork ribs	37.5
chili plum sauce, bbq corn, 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	32.5
new york cut sirloin 250g pinnacle vic, grass fed	42.5
eye fillet 200g riverina nsw, grain fed	59.5
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	27.5
soft boiled egg, hazelnuts, buttermilk dressing - gf	
grilled lamb & sweet potato salad - gf	27.5
spinach, pickled red onion, pepitas, tzatziki, pistachios	
roasted halloumi blistered red grapes	26.5
fennel, gem radicchio, vinaigrette - v gf	
rocket, pear + parmesan salad - v gf	18.5
classic greek salad - v gf	22.5
smashed pea persian fetta & mint salad - v gf	16.5

sides

house chips ketchup - v	12.5
truffle + parmesan fries	14.5
crushed potatoes rosemary salt - v	12.5
sweet potato wedges aioli - v	12.5
steamed greens local olive oil, sea salt - v gf	18.5
grilled asparagus pecorino - v gf	18.5

dessert

crème brulee - gf	16.5
royal oak tiramisu	16.5
eton mess - gf v	16.5
fresh berries, pomegranate, macadamia's	
chocolate brownie	16.5
salted caramel gelato, honeycomb	
sticky date pudding	16.5
butterscotch sauce, vanilla gelato	
affogato - gf	22.5
vanilla gelato, allpress espresso, frangelico	
gelato - sorbet	7.0
chocolate / vanilla / salted caramel / dulce de leche / mango & coconut gelato / passionfruit sorbet	
cheese of the day quince, apple, lavosh, fruit loaf	
1 cheese - 20.5 / 2 cheeses - 26.5	
cave aged aged cheddar, dorset uk	
blue d'auvergne, france	