menu

starters

rustic baguette olive oil or pepe saya butter - v **10.0**

garlic & rosemary pizza - v **10.0**

sydney rock oysters crookhaven, nsw **6.0**
natural /mignonette / kilpatrick

charcuterie prosciutto, mortadella, hot salami **25.5/35.5**
cave aged cheddar, guindillas, olives, ciabatta

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**

flash fried school prawns sriracha mayo, lime **24.5**

spicy korean fried chicken **23.5**

pasta

spring risotto – v gf **35.5**
zucchini flowers, asparagus, peas, buffalo mozzarella

ravioli zucchini, ricotta, mint, neopolitan sauce **35.5**

prawn linguini garlic, chili, parsley **37.5**

mains

wagyu cheese burger **25.5**
american mustard, ketchup, pickles, eshallots, chips

pan fried barramundi **37.5**
caponata & rocket

beer battered fish & chips tartare sauce, salad **35.5**

snapper pie **34.5**
potato crust, watercress & fennel salad

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

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 **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**

bombe alaska **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

affogato - gf **22.5**
vanilla gelato, allpress espresso, frangelico

gelato - sorbet **7.0**
chocolate / vanilla / salted caramel /
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