menu

starters

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

garlic & rosemary pizza - v **10.0**

sydney rock oysters camden haven, 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**

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

steamed spring bay mussels **29.5**
white wine, garlic, parsley, french fries

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

grilled marinated spatchcock – gf **37.5**
avocado, rocket, chili salt, charred lemon

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**

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