# 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**

**roasted half shell scallops** (x3)chilli jam, lime - gf **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** pork sausage, tomato, red wine, pecorino **35.5**

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

## mains

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

**pan roasted salmon** **37.5**
kipfler potato salad, peas

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

**snapper pie** **36.5**
potato crust, watercress & fennel salad

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

**goat curry** **35.5**
himalayan relish, yoghurt, basmati rice, pappadums

**slow cooked duck confit** **34.5**
braised french lentils, green bean, jus

**pork, apple & cider sausages** – gf **29.5**
tomato chutney, mash, peas

**corned beef** mash, gherkins, horseradish mayo **34.5**

**grilled tomahawk lamb cutlets** - gf **36.5**
roasted cherry tomatoes, red chimichurri

**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

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

**gelato - sorbet** **7.0**
chocolate / vanilla / salted caramel /pistachio /
caramelized fig gelato / blood orange 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