

MENU

GRAZING

- Sweet, salty, spicy nuts 10 (V, VG, GF, DF)
- Marinated Mount Zero olives, crusty bread 12 (V, VG, GF*, DF)
- Crispy halloumi, strawberry, balsamic, native pepper berry 18 (V, GF)
- Chargrilled Lakes Entrance octopus, black garlic, preserved lemon 21 (GF, DF)
- Beef tartare, cured yolk, burnt shallot, chive crisp 25 (GF, DF)
- Caramelised onion & gruyere croquettes, French onion aioli 18 (V)
- Hawksbury River salt & vinegar squid, aioli, lemon 23 (GF, DF)
- Cured Ora Kingfish, Aleppo pepper, kewpie 24 (GF, DF)
- Saffron, green pea & grana padano arancini 16 (V)
- Cured meat board, cheese, house pickles, sourdough 42 (GF*, DF*)

MAINS

- Roasted potato gnocchi, mushroom, sourdough crumb 29 (V)
- Market fish (please ask staff member) MP
- Cheese burger, beef patty, cheese, lettuce, pickles, burger sauce, fries 25
- Old school chicken kiev, radicchio, confit garlic mash 35
- Crispy pork belly, apple, jus, roast cauliflower 38 (GF)
- 300g Great Southern Pinnacle Porterhouse *MB2+*, rustic potatoes, compound butter 62 (GF, DF*)
- 200g Thousand Guinea's Eye Fillet, rustic potatoes, compound butter 54 (GF, DF*)
- 300g O'Conner's Scotch Fillet *MB2+*, rustic potatoes, compound butter 64 (GF, DF*)
- 250g Westholme Wagyu Rostbiff *MB8+*, rustic potatoes, compound butter 56 (GF, DF*)
- Steaks with your choice of peppercorn, bearnaise or jus

SIDES

- Rocket salad, pear, balsamic, walnut 12 (V, VG*, GF, DF)
- Skin on fries, vinegar salt, aioli 11 (V, VG*, GF, DF)
- Broccolini, preserved lemon, green oil 16 (V, VG*, GF, DF*)
- Roasted Kent pumpkin, yoghurt, toasted pepitas 14 (V, VG*, GF, DF*)
- Heirloom baby carrots, honey, hazelnut 16 (V, GF)

CHEESE & DESSERT

- Flan, salted caramel, praline 14 (V, GF)
- Milk chocolate mousse, hazelnut, chocolate soil 14 (V, GF)
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- Shadows of Blue//Maffra Cheddar//Fromager d'affinois
One cheese 14, Two cheeses 26, Three cheeses 30
(V, GF*)

Credit card surcharges apply VISA: 0.9%, Mastercard: 1.1%, American Express: 1.3%

Sorry, no split bills for tables over 6 people

MENU

COCKTAILS

SOMEBODY STOLE MY GAL — vodka, elderflower liqueur, apple, lime, mint 20

SPICED PIMM'S PUNCH — spiced rum, pimm's, elderflower, pineapple, soda 19

PINK ILLUSION—Hendricks, campari, elderflower, lime, cucumber 22

THY HUMBLE SAVIOUR — spiced rum, amaretto, lemon, pineapple 21

KISS FROM A ROSE—raspberry infused vodka, raspberry, sparkling wine 19

BERRY HAPPY—strawberry & basil infused gin, sparkling wine, citrus 19

BARCELONA DREAM—spiced rum, Campari, cranberry juice, lime 19

ESPRESSO MARTINI—Smirnoff, kahlua, coffee 21

SOUTHSIDE—Gordon's, lime, mint, sugar 21

MARGARITA—Jose Cuervo, Cointreau, lime 22

TOMMY'S MARGARITA—Jose Cuervo, lime, agave 22

FRENCH MARTINI—Smirnoff, Chambord, Pineapple 21

CHARLIE CHAPLIN—Hayman's sloe gin, apricot brandy, lime 21

NEGRONI—Gordon's, Campari, Punt E Mes 22

OLD FASHIONED—Maker's Mark, bitters, sugar 20

AMARETTO SOUR—Disaronno, lemon, egg white 20

PACKAGED

White Claw — Mango/Lime/Ruby Grapefruit 13.5

James Boag's Premium Light 9

Maku Hemp Session Ale 12.5

Maku Cherry Sour 13

Feather Weight Public Brewing Co (2.9%) 9

Red Falcon American Pale Ale 12

Balter IPA 12.5

Stomping Ground Watermelon Smash 13

Voodoo Ranger IPA 13.5

Two Birds Pale Ale 12

Colonial Kolsch Ale 12

Bad Shepard Peanut Butter Porter 14.5

Fixation Obsession IPA 12

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