



SHARES & SNACKS

SYDNEY ROCK OYSTERS.....5.5
Mignonette, lemon

SOURDOUGH.....9
Meander Valley salted butter

ROAST GARLIC POLENTA FRIES (VEO).....15
Gorgonzola sauce

AGED PROSCIUTTO.....24
Marinated antipasti, olive oil,
grissini

CRUMBED & FRIED BURRATA (V).....18
Chimichurri, tomato & green olive
salsa

OLD BAY CAULIFLOWER FLORETS (VE)....15
Vegan aioli, chilli sambal

GRILLED CHORIZO & RICE STUFFED SQUID.24
Spicy romesco sauce, fennel

SMOKED LAMB MEATBALLS.....19
Bush tomato sugo, grilled sourdough

FRENCH ONION GRILLED CHEESE (VO).....16
Melted gruyere, French onion

CHICKEN LIVER PARFAIT.....22
Eggplant relish, mustard fruits,
grilled bread

SAUSAGE ROLL.....18
Veal, chorizo, tomato chilli jam

PORCINI ARANCINI (V).....16
Four cheese, aioli, lemon

MIXED MEAT BOARD.....45
Smoked andouille sausage, free range
chorizo, prosciutto, chicken parfait,
grilled bread

MAINS

STUFFED BABY VEGETABLES (VE).....25
Toasted almonds, tomato & herb rice,
arrabiata sauce

ROAST KENT PUMPKIN (VE).....22
Edamame & pepita pesto, leaves,
apple cider dressing
ADD CHICKEN 6

PINOT PIE.....30
Lamb shank & pinot pie, puff pastry,
green salad

SEARED SALMON.....34
Parsnip purée, asparagus, chives,
lemon butter sauce

FISH EN PAPILOTE.....48
Whole baby snapper baked with
heirloom tomatoes, olives & garlic

SLOW COOKED LAMB SHOULDER.....40
Mash, chimichurri, grilled radicchio

MOULES MARINIERE.....25
Mussels cooked in a riesling cream
sauce, garlic bread

GNOCCHI IN CHORIZO SAUCE (V OR VEO)...28
Stracciatella, basil, chilli oil

MISO & MUSHROOM SPAGHETTI (VE).....26
Edamame, fried enoki

All day menu available
Thursday to Saturday 12:00pm-10:30pm
+ Sunday to Wednesday 12:00pm-10:00pm
Limited menu available until 11:30pm 7 days

V = Vegetarian VE = Vegan O = Option

All card payments attract a 0.72% merchant fee





FROM THE GRILL

STEAK FRITES.....	38
250g Striploin, french fries, sauce au poivre	
400G T-BONE.....	48
Café de paris butter, french fries	
ANGUS BEEF BURGER.....	25
American cheddar, lettuce, tomato, red onion, dill aioli	
HARISSA GLAZED ½ CHICKEN.....	30
Herb yoghurt, grilled broccolini	

DESSERTS

TIRAMISU BAKED ALASKA.....	15
Coffee ice cream, torched meringue	
CANNOLI OF THE WEEK.....	10
See specials menu	
CHOCOLATE BROWNIE.....	15
Cookie crumb, salted caramel ice cream	

SIDES

SHOESTRING FRIES.....	12
Tomato sauce	
SWEET POTATO FRIES.....	12
Aioli	
PARIS MASH.....	12
Truffle oil, chives	
BROCCOLINI.....	14
Lemon, olive oil	
ROCKET.....	10
Aged parmesan	

CHEESEBOARD.....	25
Soft blue & hard cheese, served with lavosh, sour cherry toast, grapes & apple relish	
Gluten free bread available	

