



FOOD MENU

ENTREES

FUSETTE ROLL Wagyu Butter	VO, VGO, LDO, LGO	12.5
MARINATED OLIVES VG, LG, LD		11
FRESHLY SHUCKED SYDNEY ROCK OYSTERS (2) LG, LD served natural with lemon or with pomello vinaigrette		15
SMOKED MUSSELS LDO Chorizo, Blistered Tomato, Rouille, Toasted Brioche Fingers		17
WILD MUSHROOM ARANCINI v Scamorza Affumicata, Pecorino, Parmigiano, Goat Cheese, Truffle Mayo		13
HALLOUMI CHEESE v, LG Heirloom Tomato, Micro Basil, Artisan Honey Dressing		15
THE WINERY SAUSAGE ROLL Veal and Chorizo, Tomato and Pear Chutney		12

SMALL PLATES

WHITE BEAN DIP VG, LD, LGO Lemon, Dill, Extra Virgin Olive Oil		17
YELLOW FIN TUNA CARPACCIO LG, LD Avocado, Pickled Eschallot, Baby Capers, Chives, Chilli, EVOO		28
WHITE TRUFFLE MUSHROOM PATE v, VG, LG, LD Pecans, Thyme, Sweet Beetroot Relish, Breakfast Radish		26
ARTISAN BURRATA v, LGO XO Chilli Sambal, White Bean Puree, Toasted Schiacciata		28
EYE FILLET STEAK TARTARE LG Eschallot, Baby Capers, Cornichon, Tabasco, Creme Fraiche Seeded Mustard, Crispy Chat Potatoes		27
CRISPY RAVIOLI v Butternut Pumpkin, Goat Cheese, Arrabiata Sauce, Parmigiano, Fried Basil		26
SALT & PEPPER CALAMARI LG, LD Rocket, Lemon Aioli		23
CHICKEN LIVER PARFAIT LGO Dill Pickles, Fig Jam, Toasted Schiacciata		22

Dietary : LG - low gluten / LD - low dairy / V - vegetarian / VG - vegan / LGO - low gluten option
LDO - low dairy option / VO - vegetarian option / VGO - vegan option

All card transactions incur a service fee: VISA 0.9%, Mastercard 1.1%, American Express 1.3%
A surcharge of 10% applies on Sundays & 15% on Public Holidays



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MAINS & LARGE PLATES	PASTA ALLA NORMA v, LDO Spaghetti, Fried Eggplant, Basil, Tomato, Chilli, Garlic, Baby Burrata	38
	LAMB SHANK RAGU LGO, LDO, Contains Pistacchio House Made Potato Gnocchi, Mint Pesto, Pecorino	39
	ROAST FIORETTO VG, LGO, LD Tomato Lentils, Black Olive Pangrattato, Basil, EVOO	28
	HUMPTY DOO BARRAMUNDI LG, LD Asparagus, Catalan Tomato, Pea Puree, Snow Pea Tendrils	41
	ANGUS BEEF BURGER LGO Maple Bacon, Vintage Cheddar, Truffle Aioli, Oak Lettuce, Onion, Tomato, Milk Bun - served with rustic fries	33
	CHICKEN COTOLETTA Burnt Butter, Capers, Basil, Semi-Dried Tomato, Lemon	37
	LAMB TOMAHAWK LG, LD Chimichurri, Lemon	49
	RIVERINE ANGUS MB2+ MSA STRIPLOIN 250G LG, LD Red Wine Jus	51
GRASS-FED RIB EYE ON THE BONE 500G LG, LD Red Wine Jus, Selections of mustard: Dijon, Hot English, Seeded Mustard	130	
SIDES	TRUFFLED FRIES v, VGO, LDO Parmigiano	17.5
	STEAMED GREENS VG, LG, LD Chilli, Garlic	14.5
	BABY COS LETTUCE VG, LG, LD Heirloom Tomato, Pickled Red Onion	13.5
	ROASTED HEIRLOOM DUTCH CARROTS v, VGO, LG, LDO Honey, Caramelised Apple Balsamic, Feta	17
	CRISPY CHAT POTATOES v, VGO, LG, LDO Twice Cooked, Tarragon Butter	15
	RUSTIC FRIES v, VGO, LD Lemon Aioli	14
DESSERTS	TRIPLE CHOCOLATE BROWNIE v Vanilla Bean Ice Cream, Chocolate Sauce	15
	CITRUS PANNA COTTA LG Orange Syrup	13
	RUM-GLAZED GRILLED PINEAPPLE VG, LD, LG Coconut Yogurt, Freeze Dried Finger Lime, Ginger Crumble	13
	CHEESEBOARD v, LGO Chef's Selection of Australian and International Cheeses, Lavosh, Grapes, Fig Jam, Artisan Honey, Toasted Schiacciata	32



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Please inform a team member if you have allergies or intolerances. We`ll do our very best to accommodate to them, but as our menu is prepared freshly in kitchen, there may be trace allergens.