



CHAMPAGNE

NV CHAMPAGNE MOET
CHANDON 'IMPERIAL
BRUT'
Champagne, France

BY THE GLASS 25
BY THE BOTTLE 130

SIGNATURE COCKTAILS

BERRY HIBISCUS
SPRITZ 22

Peach, Wild Berry, Hibiscus,
Prosecco

BERGAMOT SPRITZ 22
Citrus, Botanicals, prosecco

WINERY APPLETINI 25
Vodka, Brandy, Apple, Honey,
Lime

JUNGLE BIRD 26
100% agave El Jimador Tequila,
Mezcal, Campari, Orgeat,
Pineapple, Lime

YUZU & HONEYDEW
SPRITZ 25
London dry gin, Yuzu,
Honeydew, Sparkling, Soda

RHUBARB &
POMEGRANATE SPRITZ 25
London Dry gin, Rhubarb,
Pomegranate, Sparkling

COUNTRY SOURDOUGH | 15
whipped herb butter | LD, V, VGO

SYDNEY ROCK OYSTERS, MERIMBULA | 7.5
mignonette dressing, lemon | LG, LD, A

MARINATED OLIVES | 15
garlic, chilli, rosemary, thyme | LG, LD, V, VG

STEAK TARTARE | 31
eye-fillet, capers, cornichon, tabasco, creme fraiche,
patatas fritas | LG, LDO

SALUMI PLATE | 29
mortadella, salami sopressa, pickles, guindillas, baguette |
LGO, LDO

KINGFISH CRUDO, HIRAMASA SA | 31
avocado, salmon roe, sea grapes, sherry vinaigrette, dill oil
| LGO, LDO, A

SHOESTRING FRIES | 16
aioli | LG, LD, V, VGO

KING PRAWNS, MOOLOOLABA | 33
citrus burnt butter, nasturtium & herb oil (2pcs) | A

ARANCINI, PEA & SCAMORZA | 24
zucchini, parmesan, fennel aioli (3pcs) | LGO, LDO, V,
VGO

PIZZA FRITTI | 23
mortadella, ricotta, pistachio pesto (2pcs) | LDO

CHICKEN LIVER PARFAIT | 27
dill pickles, quince, fig jam, baguette | LGO

STRACCIATELLA | 27
grapes, basil, pistachio, vincotto, olive oil | LG, V

CALAMARI FRITTI | 26
espelette pepper, citrus aioli | LG, LD, I

SOURDOUGH BRUSCHETTA | 23
whipped ricotta, heirloom tomatoes, aged balsamic, basil
(3pcs) | LGO, LDO, V, VGO

TRUFFLE FRIES (SKIN ON) | 19
truffle salsa, parmigiano | LG, LDO, V, VGO

FOOD

200G EYE FILLET STEAK AU POIVRE | 64
green peppercorn sauce, shoestring fries, petit salad | LG,
LDO

300G STEAK FRITES, mb2+ riverine ranges nsw | 61
red wine jus & shoestring fries |
LG, LD

350G RIB EYE MB2+ RIVERINE | 89
selected mustards, red wine jus, lemon southern nsw | LG, LD

400G DRY-AGED PORK T-BONE STEAK | 54
parsnip, apple jus, petit salad | LG, LDO

CHICKEN SPATCHCOCK | 41
smokey paprika, oregano, whipped goats cheese | LG, LDO

BARRAMUNDI, HUMPTY DOO NT | 43
caponata, petit fennel salad, lemon olive oil | LG, LD, A

200G WAGYU BEEF BURGER | 35
milk bun, maple bacon, swiss cheese, butter lettuce, pickles,
burger sauce, fries | LGO, LDO

ROAST CAULIFLOWER | 36
tahini coconut yoghurt, gremolata, pomegranate, walnuts,
golden sultanas | LG, LD, V, VG

TWO-SHEET LASAGNA VERDE | 38
mushroom ragù, bachemel, spinach, mozzarella, basil oil,
beurre noisette | LDO, V

LAMB RAGU PAPPARDELLE | 39
brown butter, sage, capers, pecorino, pangrattato | LGO,
LDO

THE BIG SALAD | 27
mixed lettuce, avocado, cucumber green beans, sugar snap
peas, mixed herbs, crispy shallots, green goddess dressing,
pangrattato | LGO, LD, V, VG

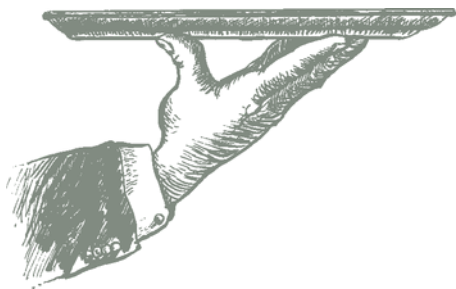
SIDES

CHAT POTATO | 16
twice cooked, tarragon butter | LG, LDO, V, VGO

BROCCOLINI | 16
white balsamic dressing, olive oil, sultanas, pumpkin seeds | LG, LD, V, VG

BLUE CHEESE & WALNUT SALAD | 16
mixed leaf, honey dijon dressing, walnuts | LG

PEAR AND ROCKET SALAD | 16
pear, wild rocket, apple balsamic dressing, shaved parmesan | LG, LDO, VO, VGO



(LG) LOW GLUTEN (LD) LOW DAIRY (V) VEGETARIAN (VG) VEGAN (O) OPTION | SEAFOOD ORIGIN: (A) AUSTRALIAN (I) IMPORTED (M) MIXED

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.
A surcharge of 10% applies on Sundays and 15% on public holidays.



BRING ME FOOD - SET MENU \$79PP

SHARED STYLE | MIN 2 PAX

ENTRÉE *to share*

SOURDOUGH BRUSCHETTA

whipped ricotta, heirloom tomatoes, aged balsamic, basil (3pcs) | LGO, LDO, V, VGO

ARANCINI, PEA & SCAMORZA

zucchini, parmesan, fennel aioli (3pcs) | LGO, LDO, V, VGO

SALT & PEPPER CALAMARI

espelette pepper, citrus aioli | LDO, LGO

MAIN *to share*

BARRAMUNDI

caponata, petit fennel salad, lemon olive oil, lemon | LD, LG, A

LAMB RAGU PAPPARDELLE

brown butter, sage, capers, pecorino, pangrattato | LGO, LDO

SIDES *to share*

PEAR FRISEE

pear, endive, fennel, apple balsamic dressing, shaved parmesan | LDO, LG, V, VGO

SHOESTRING FRIES

aioli | LD, LG, V, VG

INDIVIDUAL SERVE

TRIPLE CHOCOLATE BROWNIE

Vanilla bean ice cream, chocolate sauce | V

BRING ME LUNCH - \$49PP

MONDAY TO FRIDAY 12PM TO 3PM | MIN 2 PAX

ENTREES *(Individual Choice)*

SOURDOUGH BRUSCHETTA

whipped ricotta, heirloom tomatoes, aged balsamic, basil | LGO, LDO, V, VGO

ARANCINI, PEA & SCAMORZA

zucchini, parmesan, fennel aioli (3pcs) | LGO, LDO, V, VGO

SALT & PEPPER CALAMARI

espelette pepper, citrus aioli | LG, LD

MAINS *(Individual Choice)*

200G WAGYU BEEF BURGER

pickles, Swiss cheese, mustard, ketchup, milk bun | LDO, LGO

LAMB RAGU PAPPARDELLE

brown butter, sage, capers, pecorino, pangrattato | LGO, LDO

ROAST CAULIFLOWER

tahini coconut yoghurt, gremolata, pomegranate, walnuts, golden sultanas | LG, LD, V, VG

SHOESTRING FRIES *(To Share)*

aioli | LD, LG, V, VG

PEAR FRISEE *(To Share)*

pear, endive, fennel, apple balsamic dressing, shaved parmesan | LDO, LG, V, VGO

LA DI DA - PREMIUM SET MENU \$99PP

SHARED STYLE | MIN 2 PAX

ENTRÉE *to share*

PACIFIC OYSTERS (COFFIN BAY, SA)

mignonette dressing, lemon | LD, LG, A

SOURDOUGH BRUSCHETTA

whipped ricotta, heirloom tomatoes, aged balsamic, basil (3pcs) | LGO, LDO, V, VGO

STRACCIATELLA

grapes, basil, pistachio, vincotto, olive oil | LG, V

KING PRAWNS, MOOLOOLABA

citrus burnt butter, nasturtium & herb oil | A

MAIN *to share*

BARRAMUNDI, NT

caponata, petit fennel salad, lemon pressed olive oil | LD, LG, A

SIRLOIN STEAK, RIVERINE MB2+

red wine jus | LD, LG

SIDES *to share*

BLUE CHEESE & WALNUT SALAD

mixed leaves, honey Dijon dressing, walnuts | LG, V

CHAT POTATOES,

twice-cooked, tarragon butter | LDO, LG, V, VGO

DESSERT *alternate drop*

CHOCOLATE MOUSSE

white chocolate mousse, dark chocolate mousse, cherry, port reduction, brownie crumble, olive oil | LGO, V

APPLE TART TATIN

vanilla bean ice cream | V



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Please note: All credit and debit card transactions incur a bank surcharge fee of 1.1 % + GST. EFTPOS (must insert card & select cheque or savings) is surcharge free.

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