

snack on

Shoestring fries w lemon aioli	8.5
Hand cut chips w lemon aioli	9.5
Pork crackling	5
Grilled organic sourdough & olive oil	8
Grilled flatbread & dips	12
Tinned Cuca squid in squid ink	14
Tinned Cuca mussels in galacian sauce	15
Edamame soybeans, wasabi salt	6
Jalapeño & smoked cheddar croquettes	7
Mt Zero olives	9
Charcuterie selection with condiments	17/32

starter

CRISPY FRIED CHICKEN RIBS, jalapeño & lime mayonnaise	15
SPRING GARDEN SALAD, fresh herbs, beans, artichokes, lemon & raspberry vinaigrette	14/28
CHARGRILLED LAMB RIBS, baba ganoush, cucumber & red onion salad, sumac & labna	16/32
WHIPPED GOATS CHEESE SALAD, baby beetroots, crisp bread, pickled red onion, rocket	15
PAN FRIED SAGANAKI, fresh grapefruit, mint & dried mulberries	14
SALMON GRAVLAX, pickles, butter & chargrilled sourdough	16
FRESH STEAMED MUSSELS, chilli, coriander, white wine & crème fraiche with chargrilled sourdough	16/32
CHARGRILLED PORK RIBS, sticky honey & soy sauce, American slaw	17/34

more substantial

WAGYU BURGER, brioche bun, iceberg, tomato relish, swiss cheese, aioli, pickles & fries	21
FREE RANGE CHICKEN PARMIGIANA, taleggio, sopressa salami, mixed leaf salad, fries	26
BEER BATTERED FISH, hand cut chips, mixed leaf salad & tartare sauce	26
MARKET FISH, please refer to specials page	MP
CRAB TAGLIATELLE, sugar snaps, asparagus, baby spinach, white wine cream sauce & parmesan	30
ROAST LAMB RUMP, potato & thyme rosti, rosemary jus, pickled baby carrots	34
CHICKPEA & BEAN MASALA CURRY, pilaf rice, chilli pickle with roti bread	26

sides to share

Steamed chat potatoes w herb butter	10	Seasonal vegetables	10
Beer battered onion rings	10	Potato mash	10
Iceberg lettuce, blue cheese & walnut candy salad	10	Buttered green beans	10
Mixed leaf salad	10		

steak

250/400g	Great Southern grass fed porterhouse steak	35/42
300/500g	Great Southern grass fed scotch fillet steak	44/65
250g	Rangers Valley wagyu grain fed bavette steak MS 5+	38
250/350g	O'connor's Gippsland grass fed eye fillet MS 2-4	46/65
250g	Rangers Valley wagyu grain fed rump steak MS 5+	36
800g +	O'connor's Gippsland grass fed Chateaubriand	95
1kg	Great Southern grass fed scotch fillet (allow min 1hr)	95

All steaks served with your choice of 1 side and 1 sauce extra sides \$5 and sauces \$3 may be purchased.

*Sunday steak menu subject to availability

on the side

Shoestring fries
Beer battered onion rings
Potato mash
Mixed leaf salad
Buttered green beans
Iceberg lettuce, blue cheese & walnut candy salad
Steamed chat potatoes with herb butter

sauces

Red wine jus
Green peppercorn jus
Mushroom jus
Béarnaise sauce
Cafe de paris butter

sweets

STRAWBERRY ETON MESS, grapefruit sorbet, crème fraiche & meringue	13
BAKED CHOCOLATE FUDGE CAKE, chocolate-orange sauce & dark chocolate ice cream	15
CITRUS & COCONUT PARFAIT, tropical fruit & lemongrass salad, coconut tuile	14
Selection of HOUSE MADE ICE CREAMS & SORBETS	11
AFFOGATO, fresh espresso, pedro ximenez sherry, vanilla ice cream, almond bread	15
SEASONAL LOCAL CHEESE, fig jam, fruit chutney, crisp sourdough (60G/120G/200G)	12/22/30