

menu

ENTREE & STARTERS

OYSTERS

Sydney Rock Oysters (GF)

Natural (6) 22 (12) 41

Chardonnay vinegar and eschallots

Kilpatrick (6) 24 (12) 43

Mixed (6) 23 (12) 42

We recommend a glass of Chandon NV

Garlic Sourdough 10

Grilled sourdough, roasted garlic and parmesan butter (V)

Marinated Mixed Olives 8

Sicilian & Lagurian (V,GF)

Cured King Fish 21

Cured kingfish, avocado, pickled cucumber, fennel, jalapeno, ginger and citrus dressing (GF)

We recommend Cort Giara Pinot Grigio

Tomato & Mixed Grain Salad 17

Buffalo mozzarella & black garlic vinaigrette (GF, V)

We recommend Margan Chardonnay

Smoked Salmon 19

B.B.Q corn salsa, chilli and lime dressing, grilled sourdough

We recommend Squealing Pig Sauvignon Blanc

Fried Calamari 17/27

Roasted garlic aioli & lemon

Butternut Pumpkin Salad 17/26

Butternut pumpkin, black quinoa, rocket, (GF, V)

pinenuts, harissa & labna

Duck & Brandy Pate 16

House made duck and brandy pate, quince paste, cornichons & toasted baguette

We recommend Triennes Rosé

PASTAS

Pork & Fennel Ragù 24

With casarecce, ricotta & parmesan

We recommend Ha Ha Pinot Noir

Gnocchi 24

With spicy tomato sugo, basil, Meredith goat's fetta & parmesan (GF, V)

We recommend Margan White Label Barbera

King Prawn Linguine 33

With chilli, garlic, white wine & parsley

We recommend Scarborough Chardonnay

MAINS

Confit Duck 32

With roasted beetroot, potatoes, broccolini & orange jus (GF)

We recommend Kooyong Massele

12hr Slow Cooked Brisket 33

Carrot & slaw (GF)

We recommend Vasse Felix Cab Merlot

Beer Battered Fish & Chips 25

House battered trevalla & hand cut chips served with tartare sauce & lemon

Pan Fried Snapper Fillet 37

With potato puree & burnt butter sauce (GF)

We recommend Margan Chardonnay

Roasted Atlantic Salmon Fillet 34

with peperonata & salsa verde (GF)

We recommend William Fevre Petit Chablis

Lamb Rump 37

Roasted Lamb Rump with kipflers, minted pea mash, roasted cherry tomatoes & jus (GF)

We recommend De Juliss Cab Sauv

GRILL

250g Riverine Scotch Fillet 38

We recommend Pepperjack Cab Sauv

200g Grass-fed Eye Fillet 39

We recommend Rufus Stone Shiraz

400g Striploin on the Bone 43

We recommend Alamos Malbec

600g Grass-fed T-Bone 51

Share this meal with a friend & a bottle of Chateau Pato OPV

300g Pork Cutlet 27

We recommend Margan White Label Barbera

All served with Sebago hand cut chips and red wine sauce & all Gluten Free

SIDES

Oak Lettuce Salad 8

Oak lettuce, tomato, pickled onion & ranch dressing (GF, V)

Broccolini 8

With lemon & olive oil (GF, V)

Hand Cut Chips 8

Thick cut chips with aioli (V, GF)

Fries 8

Skinny fries with aioli (V, GF)