

Menu

STARTERS

Sydney Rock Oysters (GF, DF)	6	12
Natural with Negroni Mignonette	22	41
Chorizo Baked	24	43
Mixed	23	42
Garlic Sourdough (V)	10	
Grilled sourdough, roasted garlic & parmesan butter		
Marinated Mixed Olives (GF, DF, V)	8	
Sicilian & Lagurian		
Smoked Trout Pate	16	
Quince Paste, pickled cornichons, radishes & toasted rye		
Pepper Squid (GF)	17	
Roasted garlic aioli & lemon		
Cajun Prawns (GF)	18	
Char grilled king prawns with carrots, celery, capsicum, lime and corriander		
Mushroom & Pecorino Croquettes (V)	17	
Black pepper aioli		
Pan Fried Baby Octopus (GF)	18	
Chorizo, smashed potatoes, corn puree & green romesco sauce		
Pan Seared Scallops (GF)	19	
Oyster mushrooms, king mushrooms, toasted hazelnuts & seaweed puree		

MAINS

Pomodoro Gnocchi (GF, V)	28
Mozzarella, basil & shaved parmesan	
Pork Papardelle	33
Pork ragu, burrata, basil, dandelion gremolata & shaved parmesan	
Mushroom Fettuccine Alfredo (VG)	30
Black fungi, king & swiss mushrooms in a vegan cashew alfredo sauce	
Char Grilled Spatchcock	34
Whole butterflied spatchcock with sweet potato puree, farro, corn & red eye gravy	
Beer Battered Fish & Chips	27
Blue eye trevalla & hand cut chips with tartare sauce & lemon	
Pan Fried Snapper (GF)	37
Potato puree & burnt butter sauce	
Prawn Stuffed Salmon (GF)	36
Crushed potatoes, leek puree, green beans & pea shoots	
Chicken Salad (GF)	28
Chermoula spiced chicken, bacon, avocado, mixed lettuce, hummus croutons, ranch dressing & shaved parmesan	
Summer Roast Beetroot Salad (GF, VG)	28
Pickled beetroot, coconut labna, elk, fennel, frisee, dandelion & candied walnuts	

GRILL

250g Scotch Fillet (GF) 38

Root puree, charred brussels, cider braised bacon & chimichurri sauce

200g Eye Fillet (GF) 38

Hand cut chips & your choice of blue cheese sauce or red wine jus

Beer Braised Short Ribs 30

12 hour braised beef with parsnip puree and fresh peas

SIDES

Grilled Heirloom Carrots with peanut pesto (V, GF)	12	Fries with aioli (V, GF)	12
Garden Salad (VG, GF)	8	Wedges with sour cream and sweet chilli (V)	8
Tomato Salad with tumeric yoghurt (V, GF)	12	Root Vegetable Chips with spicy aioli (VG, GF)	12

GF - Gluten Free DF - Dairy Free V - Vegetarian VG - Vegan

While we do strive to cater to all dietary requirements, menu items may come into contact with allergens
10% surcharge on Public Holidays

The background is a highly textured, abstract composition of various shades of blue, from deep navy to light sky blue, and white. The texture is reminiscent of thick paint strokes or a rough, layered surface, with some areas appearing more saturated and others more washed out. The overall effect is dynamic and organic.

CUSTOMS

• HOUSE HOTEL •
