



SHARING / ENTREES

Sydney Rock Oysters (gf) <i>salmon roe, citrus mignonette</i>	6ea	Wagyu Beef Tartare (gfo) <i>sourdough croutons</i>	22
Cauliflower Croquettes (vg) <i>salsa verde</i>	18	Grilled Halloumi (vg) (gf) <i>compressed pear, lemon thyme, maple</i>	19
Wild Mushroom Ciabatta (vg) (gfo) <i>confit garlic, fresh truffle</i>	21	Fried Chicken Tenders <i>chilli glaze, pickles</i>	19
Pumpkin Arancini (vg) <i>smoked pumpkin puree, pickled pumpkin</i>	18	Salt & Pepper Squid <i>black garlic aioli, bronze fennel, lemon</i>	18
		Charcuterie <i>prosciutto, soppressa salami, mortadella, sourdough, brie, pickles</i>	35

MAINS

Miso Glazed Half Roast Chook (gf) <i>braised wombok, toasted sesame, nam jim jam</i>	30
Pan Roasted Murray Cod (gf) <i>slow roasted celeriac, fresh truffle</i>	38
Roast Pork Belly <i>braised radicchio, puffed skin, apple jus</i>	30
Slow Roasted Cauliflower Gnocchi (vg) <i>sage, pine nuts</i>	30

CLASSICS

Beer Battered Rockling <i>minted pea salad, dill tartare, lemon, skin on fries</i>	28
Hand Crumbed 300g Chicken Parma <i>smoked ham, mozzarella, Napoli, raw slaw, skin on fries</i>	29
Plant Based Parma (vg) <i>vegan cheese, Napoli, raw slaw, skin on fries</i>	27
Roaring Forties Lamb Pie <i>buttered mash, intense mint, green beans, red wine jus</i>	32
Chicken Caesar Salad (gfo) <i>bacon, cos, croutons, parmesan, soft boiled egg</i>	27
Harissa Roast Pumpkin Salad (vg) (gf) <i>chickpeas, sprouts, romesco, spiced cous cous, pomegranate</i>	25

HANDHELDS

Wagyu Burger <i>milk bun, bacon, cheese, pickles, cos, tomato, ketchup, mustard, skin on fries</i>	27	Plant Based Burger (v) <i>pumpkin bun, pickles, cos, tomato, ketchup, mustard, skin on fries</i>	28
Southern Fried Chicken Burger <i>milk bun, cheese, chipotle, raw slaw, skin on fries</i>	27	Pastrami Sando <i>pastrami, Dijon mustard mayo, provolone, charred wombok, skin on fries</i>	26

(v) Vegetarian (vo) Vegetarian option (vg) Vegan
(vgo) Vegan option (gf) Gluten friendly (gfo) Gluten friendly option
(df) Dairy friendly (dfo) Dairy friendly option

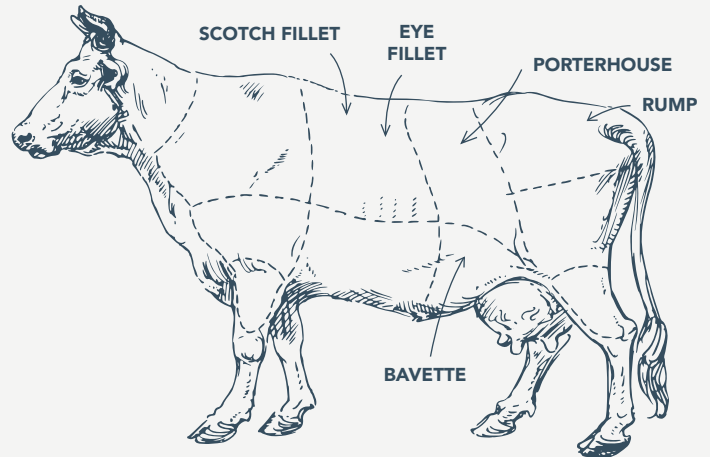
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GRILL

All steaks are served with skin on fries,
house salad, and béarnaise or peppercorn sauce (gfo)

200g Bavette <i>Rangers Valley MS5+</i>	39
300g Porterhouse <i>Thousand Guineas MS2+</i>	49
200g Eye Fillet <i>Riverine Premium MS2+</i>	61
400g Rump <i>Jacks Creek MS3+</i>	50



SIDES

Skin on Fries <i>aioli</i>	12
Charred Wombok (vg) (gf) <i>toasted almonds, cashew puree</i>	13
Roasted Heirloom Carrots (vg) (gf) <i>carrot puree</i>	13
House Salad (vg) (gf) <i>cos, pickled onion, dill, radish</i>	12
Buttered Mash (gf)	13

DESSERTS

Green Tea & Cardamom Rice Pudding (vg) (gf) <i>poached plum</i>	17
Sticky Date Pudding <i>butterscotch, vanilla ice cream</i>	14
Local Cheese Plate <i>fig chutney, lavosh</i>	29

KIDS MENU

Beef Burger <i>milk bun, cheese, ketchup, fries</i>	12	Steak (gfo) <i>broccolini, fries, ketchup</i>	16
Penne (v) <i>napoli, parmesan</i>	12	Chicken Nuggets <i>skin on fries, ketchup</i>	12

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