

Sonoma sourdough, whipped butter, native honey v 6

BITES

Half shell scallop, roasted tomato butter gf 10ea

Skull island prawns, citrus, chervil (2) gf 25

Sourdough crumpet, pressed corn, fennel jam v 6ea

SMALL SHARE

Ricotta gnocchi, roasted tomatoes, basil, parmesan v 18

Roasted carrots, whipped chickpeas, seeds, nuts vg 17

Zucchini, stracciatella, chilli oil, mint v 19

Meat loaf pork & chicken, fried egg, chard, house gravy 22

300g flank steak, mb4 pasture fed, parsley sauce gf 37

LARGE SHARE

Linguine of blue swimmer crab, chilli, lemon, soft herbs, garlic pangrattato 35

400g Wagyu sirloin mb6 grain fed, red wine jus gf 78

Free-range pork chop, charred cabbage, white beans, salsa verde gf 41

Market fish, autumn vegetables, parsley velouté gf 42

Baked eggplant, buttermilk ricotta, maple glaze vg, gf 29

SIDES

Butter lettuce, apple cider vinaigrette vg 10

Brussel sprouts, béchamel, garlic crumb v 10

Fat chips, HP sauce vg 12

CONDIMENTS 4ea

Green sauce / Seeded or hot mustard / Red wine jus / Three sheets cheese sauce

TO FINISH

Local selection of hard and soft cheese (2), lavosh, quince v 26

Toffee bread & butter pudding, vanilla ice cream v 15

Soda scones, jam, cream (2) v 15



EXQUISITE DINING & AWARD-WINNING WINES

Our menu showcases the finest local and seasonal produce, paired with a meticulously curated selection of wines from Australia and beyond—earning us a prestigious 3-glass rating for the Best Pub Restaurant Wine List.