



small



PACIFIC OYSTERS 6EA / 6 FOR 30  
NATURAL, SHALLOT MIGNONETTE, LEMON (GF)

HOUSE-MADE FOCACCIA 21  
PUMPKIN SEED HUMMUS, HOUSE DIP OF THE DAY,  
MOUNT ZERO OLIVES (VGO)

WOODFIRED SKEWERS 9.5 EACH  
HARISSA LAMB, CHIMICHURRI CHICKEN, SEASONAL  
VEG (VG)

GRILLED HALLOUMI 20  
BURNT HONEY, THYME, COMPRESSED APPLE (GF) (V)

FRIED LOCAL SQUID 20  
AIOLI, PRESERVED LEMON (GFO)

BRISKET CROQUETTES 23  
MUSTARD MAYO

WAGYU BEEF SLIDERS (3) 22  
KETCHUP, MUSTARD, BACON, CHEESE, PICKLES

BEEF TARTARE 25  
SHALLOTS, CHIVES, BRANDY, EGG YOLK (GFO)

mains



WILD MUSHROOM & TRUFFLE RISOTTO 31  
SPINACH, PARMESAN (VGO) (GF)

HAND CRUMBED CHICKEN SCHNITZEL 28  
SLAW, LEMON, GRAVY, SKIN ON FRIES

HAND CRUMBED CHICKEN PARMA 31  
SMOKED HAM, MOZZARELLA, NAPOLI, SLAW,  
SKIN ON FRIES

WAGYU BEEF BURGER 30  
MILK BUN, BACON, COS, TOMATO, CHEESE, PICKLES,  
KETCHUP, MUSTARD, SKIN ON FRIES (GFO) (VGO)

BEER BATTERED ROCKLING 32  
HOUSE SALAD, PEAS, DILL TARTAR, LEMON,  
SKIN ON FRIES (GFO)

CHICKEN CAESAR SALAD 29.5  
COS, PARMESAN, BACON, CROUTONS, BOILED EGG,  
CAESAR DRESSING (GFO)

1/2 ROAST HAZELDENE CHICKEN 33  
VERDE, CHARRED BROCCOLINI, CAVOLO NERO, LEMON (GF)

BEEF & GUINNESS PIE 34  
ROASTED BONE MARROW, MASH, PEAS, GRAVY

ROAST ROOT SALAD 29.5  
PEPITA HUMMUS, QUINOA, ROAST PUMPKIN,  
SALT BAKED BEETROOT, BROCCOLINI, PICKLED ONION  
(VG) (GF)

PAN FRIED BARRAMUNDI 40  
PICKLED FENNEL, RADISH, ORANGE, DILL (GF)

grill



300G PORTERHOUSE 47  
O'CONNOR'S SELECT, GRASS FED (GF)

400G RUMP 53  
JACK'S CREEK, GRASS FED MB4+ (GF)

200G EYE FILLET 65  
O'CONNOR'S SELECT, PASTURE FED (GF)

300G SCOTCH FILLET 68  
O'CONNOR'S SELECT, PASTURE FED,  
FREE RANGE MB2-3+ (GF)

500G RIB EYE 78  
O'CONNOR'S SELECT, PASTURE FED (GF)

200G BAVETTE 45  
RANGERS VALLEY MB5+ (GF)

450G NEW YORK STRIP 76  
RANGERS VALLEY BONE-IN DRY AGED MS5+ (GF)

1.4KG TOMAHAWK 182  
RANGERS VALLEY BLACK ONYX 150-DAY DRY AGED (GF)  
CAN TAKE UP TO 45 MINUTES TO COOK

ALL STEAKS ARE SERVED WITH HOUSE SALAD, SEASONED  
SKIN ON FRIES, PEPPERCORN SAUCE

sides



SEASONED SKIN ON FRIES 13.5  
AIOLI (GF)

ROASTED BONE MARROW 15  
PANGRATTATO

WOODFIRED GREENS 14.5  
BROCCOLINI, CAVOLO NERO, LEMON DRESSING (GF) (VG)

HOUSE SALAD 14.5  
COS, PICKLED ONION, RADISH, DILL, LEMON DRESSING (GF)  
(VG)

BRAISED SAVOY CABBAGE 14.5  
SOUR CREAM, NDUJA (GF)

HEIRLOOM DUTCH CARROTS 14.5  
BURNT HONEY, THYME (V) (GF)

CAULIFLOWER CHEESE 16.5  
AGED CHEDDAR, PANGRATTATO (V)

**(V) VEGETARIAN | (VG) VEGAN | (GF) GLUTEN FREE | (GFO) GLUTEN FREE OPTION | (VGO) VEGAN OPTION**

Please note: all credit, debit and Mr Yum mobile order transactions incur a bank surcharge fee of 1% +GST.  
EFTPOS (must insert card & select cheque or savings) and The Pass transactions are surcharge free.  
15% public holiday surcharge applies.



## Kids

CHICKEN NUGGETS 14  
SKIN ON FRIES, KETCHUP

CHEESEBURGER 14  
SKIN ON FRIES, KETCHUP

FISH BITES 14  
SKIN ON FRIES, KETCHUP (GFO)

TOMATO PENNE 14  
NAPOLI, PARMESAN (V) (VGO)

VANILLA ICE-CREAM 5.5  
CHOICE OF CHOCOLATE, STRAWBERRY OR CARAMEL SAUCE W SPRINKLES



## DESSERTS

STICKY TOFFEE PUDDING 18.5  
TOFFEE SAUCE, VANILLA ICE CREAM (V)

VANILLA CRÈME BRÛLÉE 18.5  
SHORTBREAD (GFO)

DARK CHOCOLATE & ORANGE TORTE 18.5  
RASPBERRY SORBET (VG)

APPLE CRUMBLE 21.5  
SHARED STYLE FOR TWO  
SALTED CARAMEL SAUCE, VANILLA ICE CREAM,  
CREME ANGLAISE (V)

CHEESE PLATE 26  
CHEFS SELECTION OF CHEESE, PICKLES, QUINCE PASTE, LAVOSH (V) (GFO)