
Plates & Bowls

Smoked Wagyu Cheese Burger Tomato, iceberg, mustard mayo, and pickles, with fat fries	26
Pumpkin Gnocchi Smoked feta, drunken sultanas, and sage	38
Tiger Prawn Aglio Olio E Peperoncino (nf, df) Spaghetti, white wine, parsley, and black olive crumbs	43
Pan-Seared Barramundi (gf, df, nf) Surf clams, spiced chorizo, roast peppers, and butter beans	43
Steak Frites (gf, nf) 250g Riverina sirloin, Café de Paris butter, red wine jus, and shoestring fries	44

Sides & Salads

Garden Salad (v, gf, df, nf, vgn) Mixed leaves, tomatoes, cucumber in vinaigrette	10
Tuscan Chips (v, gf, nf) Chilli, garlic, olives, parmesan, and herbs with chipotle aioli	14
Caramel Miso Sugarloaf Cabbage (v, gf, df, nf) Whipped sesame and fried onions	15
Truffle Fries (v, gf, nf) Parmesan, and parsley, with aioli	14

Dessert

Wattle seed Crème Brûlée (v) Tahitian vanilla, burnt caramel and macadamia biscotti	19
Soft-centred Chocolate Fondant (v, nf) Peanut butter ice cream, and caramel	19
Strawberry Gum & Vanilla 'Cheesecake' (v, nf) Poached pear, and Oat tuille	19
Farmhouse Cheese Board (v) Selected Australian cheeses, quince, grapes, and crispbread	30





Snacks & Sharing



Mixed Marinated Olives (v, gf, df, vgn) Zest, chilli, garlic, herbs in olive oil	9
Smokey Solander Bar Nuts (v, gf, df, vgn)	9
Gin and Lemon Myrtle Cured Salmon (nf, gf) Baby beets, crème fraiche and horseradish	26
Baked Gruyère Cheese and Onion (v, nf) Pickled baby vegetable with charred sourdough	27
Chilli Caramel Fried Chicken (df) Green mango, papaya, mint, peanut and lime	26
Potted Pork Rillete (df, nf) Apple and Tamarind pickle with charred baguette	28
Seared Japanese Scallops (nf, gf) Pancetta, corn and miso	30
Pork and Chorizo Sausage Roll (nf) Spiced tomato relish	25
Massaman Curry Beef Croquette (nf) Coconut, chilli and coriander	29

TUESDAY

\$27 Angus Steak
12pm onwards

WEDNESDAY

\$28 Schnitzel + house beverage
12pm onwards

THURSDAY

\$15 Negroni
6pm onwards

HAPPY HOUR

Mondays to Saturdays
4:30pm to 6:30pm

