



Sandwiches

Herb & parmesan chicken schnitzel, crispy bacon, lemon & dill aioli	15
Bourbon glazed beef skirt, mozzarella, mushrooms, caramelised onion, garlic mayo	16
Grilled chicken breast, crispy bacon, rocket & avocado salsa	15

South Coast Oysters

Relish Kilpatrick	½ doz 18	doz 35
Natural with lychee granita / verjuice & cracked pepper	½ doz 16	doz 32
Oyster selection	½ doz 16	doz 32

Entrees & Light Meal

Grilled sourdough with assorted dips & infused olive oil with balsamic	13
Trio of bruschetta served on grilled sour dough with rocket	15
Mushroom & baby spinach risotto cakes, oven dried tomatoes, Persian fetta, rocket & balsamic caramel	15/23
<i>Hâ Hâ Sauvignon Blanc – Marlborough, NZ – Glass 8</i>	
Salt & pepper crispy calamari & grilled prawns, lychee, cucumber salad & chilli lime dressing	18/28
<i>Corte Giara Pinot Girgio–Veneto, Italy – Glass 8</i>	
Pumpkin & ricotta ravioli, crispy zucchini flower, sage, walnut & raisin burnt butter	18/28
<i>Pitchfork Chardonnay- Margaret River, WA – Glass 8</i>	
Crispy pork belly, seared scallops, cauliflower puree, apple & celery salad	18
<i>Opawa Pinot Gris- Marlborough, NZ – Glass 8</i>	
Tasting platter, risotto cake, pork belly, prawns & calamari assorted dips, marinated olives served with grilled sour dough	25

Main Course

Crispy ale battered market fish, beer battered chips, pickled fennel & tartare sauce	28
<i>Forest Hill Riesling - Great Southern, WA – Glass 8</i>	
Grilled Angus sirloin, gratin potato, caramelised onion & truffle mushroom butter	32
Add grilled prawns	5
<i>De Iuliis Shiraz – Hunter, NSW – Glass 8</i>	
Pistachio crusted Tasmanian lamb rump, baby beetroot, sautéed spätzle, zucchini blossom & red wine jus	34
<i>Tim Gramp Cabernet Sauvignon – Clare Valley SA– Glass 8</i>	
Roasted corn fed chicken breast, cauliflower, prosciutto, asparagus & lobster croquette	30
<i>Pitchfork Chardonnay- Margaret River, WA – Glass 8</i>	
Bangalow pork belly & neck, shallot tarte tartin, nashi pear, quince chutney & port wine jus	30
<i>Langmeil Bella Rouge Rosé – Barossa, SA– Glass 8</i>	
Seared New Zealand King salmon, celeriac & salted cod brandade, champagne volute	30
<i>Opawa Pinot Gris- Marlborough, NZ – Glass 8</i>	
Plum roasted breast & confit duck, shitake mushroom, pancake & pickled daikon	34
<i>Pencarrow Pinot Noir - Martinborough, NZ – Glass 8</i>	

Side Orders

Wood fire sourdough with garlic butter	5
Rocket & parmesan salad with balsamic dressing	7
Steamed French beans with herbed butter	7
Crushed potato with garlic, chilli & kale	7
Beer battered chips with aioli	7

All ingredients may not be listed, please advise of allergies + dietary requirements
 Cakeage \$1.50 per person. Corkage \$5 per bottle. BYO available Tues-Wed-Thurs only