



## WEEKLY SPECIALS

TUESDAY NIGHT

LOCALS' SPECIALS

SPECIAL \$15 MAINS

WEDNESDAY  
STEAK NIGHT

\$15 BEEF SIRLOIN STEAK

THURSDAY  
OYSTERS AND CHAMPAGNE

\$1 OYSTERS &  
20% OFF ALL CHAMPAGNE

SUNDAY ROAST  
\$25 ROAST SIRLOIN DINNER  
AND ALL THE TRIMMINGS

## BAR SNACKS

Spiced, salted almonds \$7

House marinated Australian olives \$7

House baked bread & butter \$8

Spiced fries with red pepper ketchup & mayo \$10

Mushroom, smoked cheese & truffle arancini \$12

Chicken liver pâté, port jelly & crostini \$17

## MAINS

Steak au poivre with potato fondant  
and watercress \$39

Fish of the day pan fried with braised fennel, tomato,  
olive and tarragon \$29

Pot roasted spatchcock, root vegetables, pancetta  
and bread sauce \$37

Roast artichoke, cauliflower, almond  
and black garlic \$28

## DESSERT

Apple and rhubarb crumble with brown butter  
and brandy ice-cream \$17

Rum and buttermilk panna cotta  
with burnt orange and date \$17

Selection of three cheeses, seasonal fruit preserve,  
lavosh and sourdough \$28

Deluxe cheese board with a selection of seven cheeses  
\$45

## SHAR PLATES

Almonds, olives, house baked bread & butter \$19

Oysters shucked to order \$4ea

Nano Sturgeon Caviar served on ice  
with blinis and sour cream (10g) \$58

Roast corn, spinach, raddish and  
goats cheese salad \$14

Charred greens, garlic chili and lemon \$12

Fresh market tomatoes, marjoram, saba,  
croutons and whipped feta \$14

Crisp baby potatoes with mint, parsley  
and sherry vinegar \$11

Zucchini flowers stuffed with smoked cheese, ricotta,  
pine nuts and lemon \$19

Roast sprouts, truffle butter and parmesan \$12

Citrus cured salmon, sesame, seaweed, cucumber,  
finger lime, salmon roe and micro herbs \$23

Marinated white Spanish sardines in the tin with toast  
and picked eggplant \$22

Grilled king prawns with garlic butter \$21

Cured meats, giardiniera pickles  
and house baked bread \$28