



SMALLS

freshly shucked sydney rock oysters + nam jim	4.5
house rolled herb + garlic yoghurt flatbread + seasonal dip	12
marinated olives w kaffir lime, garlic, chilli, parsley, lemon	9
our famous fish taco w flathead, pico de gallo, cabbage lime aioli, cilantro	9
soup of the day + grilled sourdough	12
ham hock terrine w rhubarb + apple chutney, shaved kohlrabi, radish, garlic crostini	18
our very best mac n cheese w garlic crumb	16
falafel bowl w roasted beetroot, sweet potato, cucumber kale, pomegranate, carrot hummus, vegan lime aioli	19
roasted butternut pumpkin, beetroot + quinoa salad w coconut ricotta, cavolo nero, maple vinaigrette	16
salmon + prawn croquettes w asian slaw, chive mayo	22
pan fried baby squid + chorizo w cherry tomatoes, capers white wine, garlic, chilli + grilled sourdough	26

SIDES + SNACK

shoestring fries + house seasoning, garlic aioli	9
our loaded fries + house seasoning, secret sauce, fried onions, american cheese	12
sweet potato wedges w sweet chilli + sour cream	12
garden greens : mix lettuce, cherry tomatoes, radish beetroot + maple vinaigrette	10
grilled broccolini w roasted pumpkin + toasted nuts	11

SHARE

grazing platter : ham hock terrine, chorizo, salmon + prawn croquettes, falafel, carrot hummus, marinated olives, two fish tacos, grilled sourdough, house lavosh	42
artisan cheese selection : poached pear, quince paste, local honeycomb, seasonal fruit, house lavosh + crackers	12 each 30 three

BIGS

our market fresh fish of the day : varies	32
pan fried ricotta gnocchi w asparagus, pumpkin, sage beurre noisette foam, grana padano	24
classic fish + chips w kosciuzsko pale ale battered west aus whiting, shoestring fries w house seasoning, tartare, lemon	28
snapper pie w tarragon cream sauce, caramelised baby leek, mashed potato	30
our wagyu beef burger : double beef pattie, bacon, american cheese, lettuce, tomato, secret sauce, shoestring fries w house seasoning	26
fish burger w battered flathead, lettuce, tomato, tartare shoestring fries w house seasoning	24
braised lamb shoulder crepinette w roasted sweet potato, pancetta, ham stock, petit pois, red wine jus	36
300 gram riverine sirloin w dauphinoise potato, charred broccolini, café de paris butter, red wine jus	38

ADDITIONS

to compliment your pasta or steak	prawns	9
	chorizo	4

TASTING MENU

a selection of our seven most popular signature dishes designed + served to share : whole table only : \$58 pp

- marinated olives w kaffir lime, garlic, chilli, parsley, lemon
- house rolled herb + garlic yoghurt flatbread + seasonal dip
- our famous fish taco w flathead, pico de gallo, cabbage, lime aioli, cilantro
- pan fried ricotta gnocchi w asparagus, pumpkin, sage beurre noisette foam, grana padano
- riverine sirloin w café de paris butter + red wine jus, sliced
- shoestring fries + house seasoning, vegan garlic aioli
- garden greens : mix lettuce, cherry tomatoes, radish, beetroot, maple vinaigrette

SWEET TREATS

chocolate fondant + cranberry coulis, berries, vanilla bean ice cream	14
sticky date pudding + salted caramel sauce, vanilla bean ice cream	14
cinnamon dusted donut holes with dipping sauces: butterscotch sauce + cranberry coulis	14
all desserts are lovingly made in house by us for you	

LIQUID DELIGHTS

aperol spritz	12
watermelon spritz	12
salted caramel espresso martini	18
nutella mudslide	18
pink gin pomegranate martini	18
blackberry bramble	18
peach + lychee martini	18
negroni	18

more seasonally curated wines + crafted cocktails on our drinks menu

WHAT'S ON @ OUR HOUSE

- wednesday : \$15 schnitzels + \$2 rose : all day + night rustic chicken schnitzel w pickles + potato salad, house bernaise sauce
- thursday : love locals : \$20 meals including house beer/wine fish tacos | vegetarian pasta | schnitzel burger | \$12 kids meal deal
- friday : friyay cheese platter : \$25 including two glasses wine/bubbles
- saturday : live local acoustic music
- sunday : live local acoustic music
- everyday : happy hour : 4-6pm : \$5 house beer + wine + bubbles
- workshops + wine dinners + cooking classes + kids club activities + vegan classes + bottomless brunches + talks + more at our house
- opening for weekend breakfast + brunch in september