

Dining

SHARES

Marinated olives, chilli, citrus + aromatics	8
Focaccia, rosemary + garlic toum	11
Mexi Fries, tangy seasoned fries + jalapeno mayo	12
Smashed avo + tortilla chips, pico de gallo, lime + extra virgin olive oil	16
Vanella burrata, grilled peaches, cherry tomato, petite herbs, focaccia, alto extra virgin olive oil + cherry vinocotto	22
Pork belly roti taco, chilli caramel, herbs + Asian dressing	13 ea
Prawn dumplings, shallots, chilli oil + black vinegar	18
Salt & pepper calamari, chilli, herbs + miso mayo	18
Tuna tostadas, raw tuna, cucumber, avocado, jalapeno + yuzu dressing	18
Korean beef tartare, crispy potato pavé, nashi pear + egg yolk	22

CLASSICS

Warm beetroot carpaccio, rocket, apple, herbs, walnuts, stracciatella, maple + cider vinegar dressing	22
Rustic Caesar salad, baby gem cos lettuce, poppy seed croutons, crispy speck, shaved parmesan, crumbled egg + house Caesar dressing + add chicken \$7	22
Chicken supreme schnitzel, Italian slaw, parmesan, rustic fries + lemon + Parmigiana additional \$4	26
Tempura Humpty Doo barramundi, lemon, rustic fries + dill tartare	28
Tajima wagyu burger, smashed pattie, bacon, lettuce, tomato, onion, cheese, mustard, smoked tomato relish, special sauce + rustic fries	25
Chicken burger, grilled chicken breast, slaw, rocket, green tomato pickle + rustic fries	24

GRILL

Riverina beef rump cap 250g Mb2+ 33

Jacks Creek sirloin on the bone 350g Mb3+ 46

Riverina scotch fillet 300g MB2+ 47

All served with mash potato, seasonal greens, Café de Paris butter
+ choice of sauce

Sauces | green peppercorn | mushroom | red wine jus | gravy

MAINS

Humpty Doo Barramundi, grilled barramundi fillet, Asian greens, green
curry sauce + lemongrass crisps 32

Yamba split prawns + frites, kombu butter, shallots + salted egg yolk 33

Sushi bowl, raw tuna, sushi rice, wakame, edamame, cucumbers,
cabbage, avocado, nori + roast sesame dressing 26

Cowra lamb rump, eggplant caviar, roast grape tomato, yellow squash,
feta + red wine jus 32

Fresh mafaldine pasta, prawn bisque, chorizo, tomato + Yamba prawns 33

Tortellini, roast pumpkin, ricotta, pine nuts, stracciatella + sage 26

SIDES

Rustic fries + aioli	10
Broccolini, feta, mint + pangrattato	10
Truffle creamy mashed potato	9
Baby gem lettuce, eschalot, tomato + maple dressing	9

DESSERTS

Tiramisu, mascarpone, coffee + cocoa powder	14
Sticky date pudding, medjool dates, sticky date sauce + vanilla gelato	14
Upside down plum and peach pudding, ANZAC crumble + macadamia gelato	14

KIDS

Pasta + Napoli sauce	12
Chicken schnitzel + chips	12
Fish + chips	12
All kids meals served with salad, fruit, soft drink + ice cream 12 years and under	

LUNCH SPECIALS | MONDAY - FRIDAY

Tajima wagyu burger, smashed pattie, bacon, lettuce, tomato, onion, cheese, mustard, smoked tomato relish, special sauce + rustic fries	18
Chicken supreme schnitzel, Italian slaw, parmesan + rustic fries	18
Tempura Humpty Doo barramundi, lemon, rustic fries + dill tartare	18
Warm beetroot carpaccio, rocket, apple, herbs, walnuts, stracciatella, maple + cider vinegar dressing	18
Rustic Caesar salad, baby gem cos lettuce, poppy seed croutons, crispy speck, shaved parmesan, crumbled egg + house Caesar dressing	18
Steak + frites, Riverina beef rump cap 200g, rustic chips + Café de Paris butter	22

DINNER SPECIALS

Monday Chicken supreme schnitzel, Italian slaw, parmesan, lemon + rustic fries with a house beer house wine soft drink	20
Tuesday Steak frites, Riverina beef rump cap 200g, rustic fries + Café de Paris butter with a house beer house wine soft drink	25
Wednesday Any two share plates with a house beer house wine soft drink	39
Thursday Two courses – any entrée + any main course or dessert *excluding grill items	39

Celebrate with us

FUNCTION PACKAGES AVAILABLE

Advise staff of any allergies or dietary requirements when placing your order

All gluten free items may contain traces of gluten

All specials are excluded on public holidays

10% public holiday surcharge fee applies
