

MENU



FAMOUS FOR
OUR STEAKS!

Ⓥ VEGETARIAN Ⓤ GF GLUTEN FREE

TO SHARE

HONEY BRUSCHETTA <i>Figs, Goat Cheese, Burnt Honey On Sourdough Bread</i>	\$16	CHARCUTERIE BOARD <i>See Specials Board for Details</i>	\$20
BRIE BRUSCHETTA <i>Brie, Olives Tapenade, Heirloom Tomatoes On Sourdough Bread</i>	\$16	WARM CIABATTA BREAD & OLIVES Ⓥ	\$15
CLASSIC BRUSCHETTA <i>Tomatoes, Shallots, Fetta on Sourdough Bread</i>	\$16	POTATO & CRAB CROQUETTE	\$14
ARANCINI <i>Chef Choice Arancini W/Salad & Aioli</i>	\$12	TRUFFLE FRIES <i>W/Parsley, Truffle paste, Parmesan</i>	\$15
SALT & PEPPER SQUID <i>Crisp Fried Salt & Pepper Squid, W/Aioli & Lemon</i>	\$16	1/2 KILO STICKY WINGS <i>Wings coated in our "Red Heifer" Sticky BBQ Sauce</i>	\$14
		BOWL OF CHIPS Ⓥ	\$8

PASTA

PENNE AGLIO OLIO <i>Penne Pasta W/Garlic, Fermented Chilli, Fresh Parsley & Lemon Juice</i>	\$20
PENNE BOSCAIOLA <i>Peas, Bacon & Mushroom in a Creamy Sauce</i>	\$22
PENNE CARBONARA <i>Penne Pasta W/ Chicken, Bacon in a Creamy Sauce</i>	\$24
MALLOREDDUS <i>Sardinian Style Gnocchi, Broccoli Cream, Chilli & Pecorino Romano Cheese</i>	\$22
LINGUINE BOLOGNESE <i>Fresh Linguine W/ Traditional Beef Bolognese</i>	\$24
LINGUINE GAMBERI <i>Sauteed Prawns & Chorizo in a Rich Napoletana Sauce</i>	\$24

PIZZA

GARLIC PIZZA <i>Garlic Paste, Garlic Oil, Sea Salt</i>	\$8
GARLIC & CHEESE PIZZA <i>Garlic Paste, Garlic Oil, Sea Salt, Mozzarella</i>	\$12
CAPRICCIOSA PIZZA <i>Ham, Artichokes, Olives, Mozzarella, San Marzano</i>	\$22
MARGHERITA PIZZA <i>San Marzano, Mozzarella, Basil</i>	\$22
SALAMI PIZZA <i>San Marzano, Salami, Mozzarella</i>	\$22
FUNGHI PIZZA <i>San Marzano, Oyster Mushrooms, Button Mushrooms, Champignon, Mozzarella, Fresh Thyme</i>	\$22

MAINS & CLASSICS

RISOTTO <i>W/Broccoli Cream, Burrata, Burnt Onion & Roasted Heirloom Tomatoes</i>	\$23	OSSOBUCO <i>W/Truffle Risotto & Gremolala</i>	\$27
CLASSIC GOURMET SAUSAGES & MASH <i>W/Peas & Gravy - See Specials Board for Sausage Type</i>	\$21	TEMPURA BATTERED COD <i>Crispy Battered Cod w/Chips, Salad, Lemon & Tartar Sauce</i>	\$22
PORK RIBS <i>1/2 Kilo BBQ Pork Ribs, W/Chips & Coleslaw</i>	\$40	GRILLED SALMON <i>W/Roasted Eggplant, Tomato & Shallot Salsa</i>	\$26
LAMB FOREQUARTER <i>W/Roasted Celeriac, Pangrattato, Rosemary Lamb Jus</i>	\$26	GRILLED BARRAMUNDI <i>Served w/Chips, Salad, Lemon & Tartar Sauce</i>	\$25

FROM THE GRILL

Comes with 2 Sides & Choice of Sauce

RUMP 300G

Riverina Black Angus Beef, Southern Australian, Grain Fed

NEW YORK STRIPLOIN 300G

Grainge Black Angus Beef, Southern Australian, Grain Fed

SCOTCH FILLET 300G

Riverina Black Angus Beef, Southern Australian, Grain Fed

EYE FILLET 200G

Riverina Black Angus Beef, Southern Australian, Grain Fed

NEW YORK SIRLOIN 500G

Riverina Black Angus Beef, Southern Australian, Grain Fed

CHICKEN BREAST 300G

DRY AGED MUTTON CHOP 300G

SAUCES \$2

CREAMY GARLIC (GF) (V)

BEARNAISE (GF) (V)

RED WINE JUS (GF)

MUSHROOM (GF) (V)

DIANNE (GF)

GRAVY (GF)

BRANDY PEPPERCORN (GF)

\$28

FIorentina

(Price Depends on Weight)

Pinnacle Beef, British Breed Cattle from Southern NSW, Grass Fed

\$34

TOMAHAWK

(Price Depends on Weight)

Pinnacle Beef, British Breed Cattle from Southern NSW, Grass Fed

\$40

RIB EYE 850G

\$140

Grainge Angus Beef, Southern Australian, Grain Fed

\$42

T-BONE 500G

\$47

Pinnacle Beef, British Breed Cattle from Southern NSW, Grass Fed

\$44

WAGYU EYE FILLET 200G

\$66

Wagyu Beef, Rangers Valley, Grain Fed, Marble 7+

\$22

MIXED GRILL

\$42

See Specials Board for Details

SIDES \$4

CHIPS (V)

MASH (GF) (V)

STEAMED VEGETABLES (GF) (V)

Dressed w/ Garlic & Olive Oil

ROASTED POTATOES (GF) (V)

In Butter & Lime Leaves

COLESLAW (GF) (V)

CHIPOTLE MAC & CHEESE (V)

CARAMELISED ONION (GF) (V)

SIDE SALAD (GF) (V)

Mesculin Leaf, Onion,

Balasmic & Parmesan

SCHNITZELS

CLASSIC CHICKEN SCHNITZEL

\$22

W/Chips & Salad or Mash & Veg & Sauce

CHICKEN PARMIGIANA

\$25

W/Choice of 2 Sides

CHICKEN NEPTUNE

\$26

W/Prawns, Chips, Salad & Bearnaise Sauce

BURGERS

ANGUS BEEF BURGER

\$20

CHICKEN SCHNITZEL BURGER

\$20

W/Bacon, Caramelised Onion, Cheese, Lettuce, Tomato & Beetroot, BBQ Sauce & Aioli w/ Chips

STEAK SANDWICH

\$20

W/Tomato, Cheese, Fried Egg, Bacon & Onion Jam, Mesculin, BBQ Sauce & Chips

SALADS

THAI BEEF SALAD

\$20

Rare Angus Rump, W/ Mesculin, Vermicelli Noodles, Capsicum, Tomatoes, Roasted Peanuts, Crisp Shallots & Thai Dressing

CLASSIC CAESAR SALAD

\$18

Crisp Cos Lettuce, Bacon, Croutons, Shaved Parmesan, Soft Poached Egg & House Caesar Dressing

HARISSA LAMB SALAD

\$20

Roasted Lamb Rump W/Mesculin, Chick Peas, Beetroot, Capsicum, Olives & Pistachio Crumbs

ADD CHICKEN

\$3

\$10

KIDS

SAUSAGE & MASH

PASTA AL POMODORO

THE FOLLOWING SERVED W/CHIPS

CHICKEN SCHNITZEL OR PARMIGIANA

FILLET STEAK

CHICKEN NUGGETS

BATTERED FISH

CHEESE BURGER

DESSERTS

STICKY DATE PUDDING \$12

W/ VANILLA ICE-CREAM

CHOCOLATE BROWNIE \$12

W/VANILLA ICE-CREAM

CLASSIC TIRAMISU \$15

SELECTION OF GELATO

\$4 A SCOOP

SPECIALS

PLEASE SEE OUR SPECIALS BOARDS FOR OUR WEEKLY LUNCH & DINNER SPECIALS