



**SIMPLE, RUSTIC  
& FLAVOURSOME.**

**Handcrafted using  
locally-sourced,  
seasonal ingredients.  
Wholesome food,  
designed to share.**



## BAR SNACKS

### HOUSE BAR NUTS

Smoked maple cashew, ancho chilli  
+ mountain pepper (V, GF, DF) 7

### WARM MARINATED OLIVES

Mount zero olives, garden herbs  
+ toasted aromatics (VE, GF) 9

### FRIED CHICKEN

Buttermilk marinated chicken  
thigh, glazed honey, smoked soy  
+ crispy garlic 19

### SYDNEY ROCK OYSTER

Freshly shucked, white balsamic  
+ cracked black pepper (GF, DF) 7ea

### POTATO SCALLOPS

Salt bush, vinegar + aoli (V) 16

### CEVICHE

Hiramasa king fish, calypso mango,  
cucumber + finger lime (GF, DF) 21

### CORN RIBS

Wood fired, spicy honey,  
grana Padano + lime salt (V, GF) 14

### FRIED HALOUMI

caper berry, black grape,  
heirloom tomato + vincotto (V) 18

### ROSEMARY + GARLIC FOCACCIA

Jamon Serrano Reserve  
+ pickled chillis 15

Black truffle & squid ink  
salami + kiss peppers 15

Stracciatella, toasted pine  
nuts+ lemon myrtle (V) 15

## SIGNATURE BOARDS

### WOOD FIRED FLAT BREADS

Confit cherry tomato, buffalo  
mozzarella, basil + EVOO (V) 16

Jamon serrano, baby rocket  
+ grana Padano 18

Slow roasted lamb, whipped  
garlic + salsa verde 19

### SLOW ROASTED LAMB SHOULDER

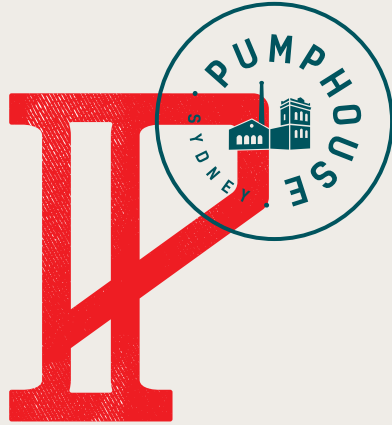
Slow roasted, lemon myrtle  
+ salsa verde (GF) 99

*Served with your choice of two sides  
Cowra, NSW*

DF Dairy Free  
GF Gluten Free  
GFR Gluten Free  
Request  
V Vegetarian  
VE Vegan

\*Please let one of our  
team members know if  
you have any special  
dietary requirements,  
food allergies or food  
intolerances. Whilst  
all care is taken in the  
preparation of all food,  
traces may still be  
found due to potential  
cross-contamination.





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## LARGE PLATES

### MARKET FISH

Burnt cauliflower puree,  
Sicilian salsa + herb oil 39  
*Speak to our team for today's selection*

### PORK BELLY

Slow roasted crispy pork,  
charred broccolini, harissa  
+ toasted macadamia (GF) 36

### PEPPER STEAK

250g scotch fillet, brandy  
pepper sauce, watercress  
+ thick cut chips 45  
*Jindalee, NSW*

### WOOD FIRED EGGPLANT

Braised native grains,  
native currants, harissa  
+ burnt onion (VE, GF) 30

### FRESH EGG PASTA

Tagliatelle, prawns,  
chilli oil + baby rocket 32

### CHEESE BURGER

Toasted potato roll,  
caramelised onion, bush  
tomato relish, butter lettuce,  
Swiss cheese + thick cut chips 28

### FISH & CHIPS

Battered ling, Thunderbolt  
Pale Ale, yogurt tartare  
+ thick cut chips 28

## SMALL PLATES

### BROCCOLINI

Charred, stracciatella,  
toasted pine nuts  
+ lemon myrtle (GF, V) 14

### BABY POTATOES

Steamed, garden herbs,  
lemon butter sauce  
+ baby capers (GF, V) 14

### NATIVE GRAINS

Braised native grains,  
native currants,  
garden vegetables  
+ apricot oil (VE, GF) 15

### PANZANELLA

Pane di casa, heirloom  
tomato, pickled onion,  
basil + red wine vinegar  
dressing (V, DF) 13

### WARM FOCACCIA

Rosemary, garlic,  
balsamic + EVOO (V) 7

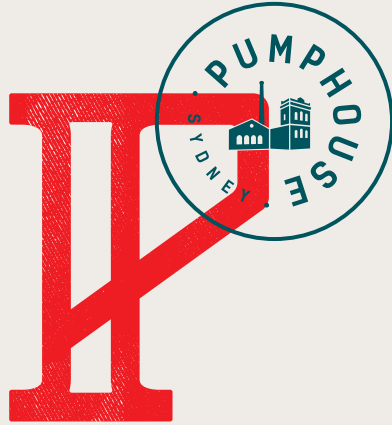
### THICK CUT CHIPS

Rosemary salt + aioli (V) 12

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## KIDS MENU

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### IT AINT EASY BEING CHEESY

Cheese burger with  
shoestring fries  
+ tomato ketchup 12

### THE REAL A FISH-ONADOS

Battered flat head  
with shoestring fries  
+ tartare sauce 12

### SWEET DREAMS ARE MADE OF CHEESE

Pizza with Napoli,  
mozzarella + fresh basil 12

### PUT SOME PEP IN YOUR STEP

Pizza with Napoli,  
mozzarella + pepperoni 12

### WINNER, WINNER CHICKEN DINNER

Crispy chicken tenders  
with shoestring fries 12

### EVERYDAY I'M WAFFLEN

House made waffles,  
chocolate sauce + whipped cream 12

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## SWEET PLATES

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### PINA COLADA

Coconut panna cotta,  
compressed pineapple,  
rum jelly + pineapple  
granita (VE, GF) 16

### CHOCOLATE ORANGE

Chocolate marquise,  
candied orange + blood  
orange sorbet (V) 16

### ARTISAN CHEESE

Fourme d'Ambert,  
Monte rosso taleggio,  
Cloth-ashed cheddar,  
house wattle seed lavosh  
+ preserves (V, GFR) 27



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