



**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

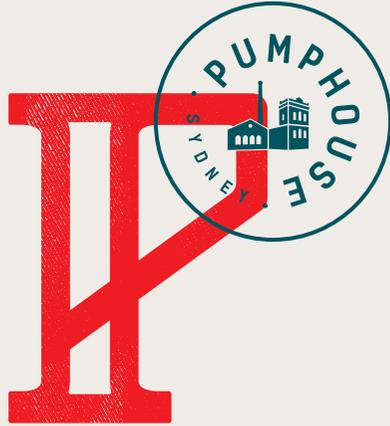
Slow roasted, lemon myrtle
+ salsa verde (GF) 99

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

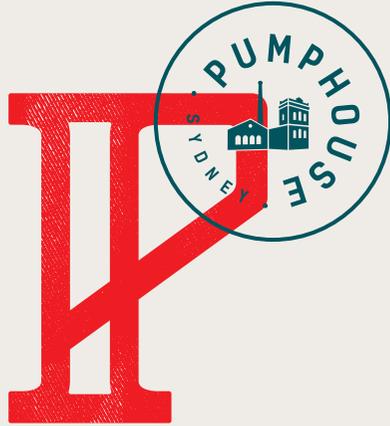
THICK CUT CHIPS

Rosemary salt + aioli (V) 12

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KIDS MENU

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

SWEET PLATES

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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