

Hot, crusty rosemary & sea salt bread roll 2.50
with dukkah, local olive oil & balsamic syrup

House-made white or seeded gluten free rolls also available 3.00

Warm pomegranate & chilli organic olives 5.00

Fries & aioli 7.50

Mixed baby leaves, organic baby truss tomatoes & Udder Farm fetta
with citrus dressing 12.

Char-grilled fresh asparagus & slow-roasted tomato cheeks
with shaved Manchego, local olive oil & balsamic syrup 15.50

Local rocket with shaved Parmesan, pear
& toasted walnuts 13.50

Sautéed field mushrooms on toasted house-made brioche
with parsley & pine nuts 16.50

Baked pumpkin & quinoa with roasted pepitas,
shallots & asparagus slivers 15.50

Poached quail eggs on warm potato with aioli, local bacon,
& radicchio 17.50

Sautéed local chorizo, roasted tomato sugo, white beans & chickpeas,
parsley & crunchy potatoes 17.50

Wholemeal pizzetta topped with: Creamy garlic mushrooms,
chargrilled eggplant, semi-dried tomato, rocket & Parmesan 18.50

or

Strips of local chicken, BBQ sauce, bocconcini,
baby spinach, & aioli 19.50

Char-grilled lamb loin sticks on spiced white bean puree,
with minted yoghurt 24.50

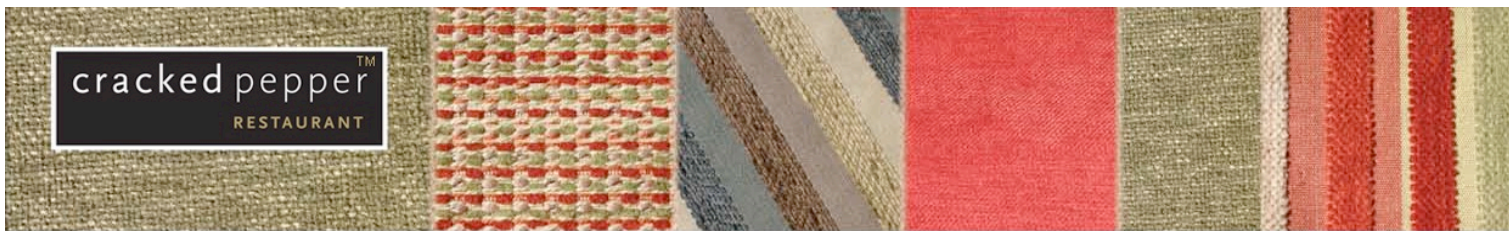
Salt & pepper squid with snow peas & shoots, bean shoots,
chilli & shallots & hot sour dressing 17.50 / 31.00

Braised Wagyu beef & forest mushroom ragout
tossed with a little garlic cream & wholemeal pappardelle 18.50 / 33.50

Beer-battered Dory fillets & fries
with house-made tartare & salad 29.50

Please advise us of any dietary requirements prior to ordering
Good food takes time to prepare & serve – please let us know if you are in a hurry
Corkage 8- / bottle; Public Holiday Surcharge 4-/person

lunch



Hot, crusty rosemary & sea salt bread roll 2.50
with local olive oil & balsamic syrup

House-made white or seeded gluten free rolls also available 3.00

Warm pomegranate & chilli organic olives 5.00

Fries & aioli 7.50

Mixed baby leaves, organic baby truss tomatoes & Udder Farm fetta
with citrus dressing 12.50

Snow peas & shoots, bean shoots, chilli & shallots,
hot sour dressing & roasted cashews 14.50

Char-grilled fresh asparagus & slow-roasted tomato cheeks
with shaved Manchego, local olive oil & balsamic syrup 15.50

Local rocket with shaved Parmesan, pear
& toasted walnuts 13.50

Spiced white bean paste & minted yoghurt
with toasted brioche & salad 12.50

Baked pumpkin & quinoa with roasted pepitas
shallots & asparagus slivers 15.50

Poached quail eggs on warm potato with aioli
& radicchio 17.00

Sautéed field mushrooms on toasted house-made brioche
with parsley & pine nuts 16.50

Roasted tomato sugo with white beans & chickpeas,
parsley & crunchy potatoes 15.50

Wholemeal pizzetta topped with creamy garlic mushrooms,
chargrilled eggplant, semi-dried tomato, rocket & Parmesan 18.50

Wholemeal pappardelle tossed with sweet basil pesto,
pine nuts, wilted radicchio & shaved Pecorino 17.50 / 32.50

Cottonseed oil used for deep-frying

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Corkage 8- / bottle; Public Holiday Surcharge 4-/person

vegetarian



Spirits & Liqueurs

Hennessy VSOP
Grand Marnier
Drambuie
Galliano
Sambucca
Amaretto
Jack Daniels
Bombay Sapphire Gin
Benedictine
Galway Pipe
Frangelico
8.50

J & B Rare Whiskey
Jim Beam Bourbon
Southern Comfort
Baileys Irish Cream
Malibu
Midori Melon Liqueur
7.00

Glen Livet
Absolute Vodka
Jose Cuervo Tequila
Inner Circle Rum
Cointreau
Lychee Liqueur
Butterscotch Schnapps
Tia Maria
Tullamore Dew
Kahlua
8.50

Bacardi Rum
Chatelle Napoleon Brand
Campari
Smirnoff Vodka
London Dry Gin
Bundaberg Rum
7.00

Soft Drinks

Preshafruit Juices

Apple & Lemon
or Apple & Berry
6.50

Jones Natural Sodas

Grape
Fufu Berry
Blue Bubblegum
4.00

Green Apple
Orange & Cream
Cream Soda
Strawberry & Lime
4.00

Coke, Diet Coke, Sprite, Lift
3.50

Sparkling Mt Franklin
Mineral Water
500mls 4.50 or 1litre 6.50

Spirits & softs

Corkage 8-/bottle; Public Holiday Surcharge 4-/person

De Iuliis Wines

	150ml	750ml
2004 Pinot Chardonnay Methode Champenoise	12.00	34.00
2010 Show Reserve Verdelho	9.00	30.00
2010 Semillon	8.50	28.00
2010 Sunshine Vineyard Semillon		35.00
2004 Aged Release Semillon		35.00
2009 Show Reserve Chardonnay	9.00	30.00
2008 Limited Release Chardonnay		35.00
2008 Cabernet Merlot	9.50	28.00
2009 Show Reserve Merlot		35.00
2006 Show Reserve Merlot		50.00
2009 Charlie Shiraz	11.50	35.00
2009 Show Reserve Shiraz		40.00
2007 Hunter Shiraz		45.00
2008 Shiraz (McLaren/Hunter)		50.00
2009 Steven Vineyard Shiraz		60.00
2007 Limited Release HV Shiraz		85.00
2004 Hunter Valley Shiraz		65.00
2010 Late Picked Semillon (100mls/375mls)	8.50	28.00
Moorebank Vineyard Liqueur Muscat (60mls/500mls)	9.50	55.00

French Champagne

Pol Roger NV 375ml	65.00
Pol Roger NV 750mls	120.00

Beers

Hahn Lite 6.00	Virgin Blonde (low carb, organic) 7.00
Tooheys Extra Dry 6.50	Boags Premium Lager 7.50
Blue Tongue Premium	Lager 7.50 Corona 8.50
Peroni Nastro Azzurro 7.50	

Corkage 8.00/bottle; Public Holiday Surcharge 4-/person

Wines & beers

