

# THE SHEAF

MON – THUR | 12 - 3 & 6 - 9.30

FRI – SUN | 12 - 9.30

PLEASE SEE BOARD  
FOR TODAY'S SPECIALS

[www.thesheaf.com.au](http://www.thesheaf.com.au)

 [the\\_sheaf](https://www.instagram.com/the_sheaf)

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## STARTERS

SYDNEY ROCK OYSTERS (6) | 22  
*mignonette dressing, lemon (g)*

STUFFED ZUCCHINI FLOWERS | 16  
*goats cheese, basil, tomato (v)*

SALT & PEPPER SQUID | 16  
*nahm jim*

BLACK KINGFISH CRUDO | 18  
*ruby grapefruit, watermelon,  
black sesame (g)*

CRISPY FRIED CHICKEN | 16  
*jalapeno mayo*

WAGYU BRESAOLA | 18  
*blue cheese, fennel, honey, ciabatta*

## PIZZA

OLIVE FLATBREAD | 10  
*parmesan, rosemary (v)*

MARGHERITA PIZZA | 20  
*tomato, basil, mozzarella (v)*

PRAWN PIZZA | 23  
*fennel, chilli, preserved lemon*

PROSCIUTTO PIZZA | 22  
*rocket, reggiano, balsamic*

GLUTEN FREE BASE | 2

## SIDES

GARDEN SALAD | 7 (v, g)

GREEN BEANS | 9  
*preserved lemon, almonds (v, g)*

GARLIC BREAD | 6  
*parmesan (v)*

FAT CHIPS | 8  
*aioli*

## SALADS

ROASTED BEETROOT SALAD | 19  
*spiced cauliflower, chard, walnuts,  
horseradish, merlot dressing (v, g)*

ALASKAN KING CRAB SALAD | 22  
*baby cos, fennel, avocado, croutons,  
chipotle*

SMOKED CHICKEN SALAD | 20  
*shaved zucchini, radicchio, avocado,  
grain mustard (g)*

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## MAINS

**PRAWN LINGUINE** | 26  
*chilli, garlic, rocket, lemon*

**GRILLED TUNA NICOISE** | 28  
*kipflers, green beans, hen's egg, cherry tomato, anchovy (g)*

**BEER BATTERED FLATHEAD** | 26  
*chips, tartare*

**LAMB T-BONES** | 30  
*wild mushroom, jerusalem artichoke, cavolo nero (g)*

**GRILLED CHICKEN BURGER** | 20  
*slaw, avocado, bacon, chipotle mayonnaise, chips*

**SHEAF WAGYU BURGER** | 20  
*lettuce, tomato, cheese, relish, pickle, aioli, chips*

## GRILL

**GRASS FED SCOTCH FILLET**  
**300G** | 38

**GRAIN FED RIB ON THE BONE**  
**350G** | 34

**GRAIN FED SIRLOIN 250G** | 29

**GRAIN FED EYE FILLET 250G** | 36

**GRASS FED DRY AGED 'O'CONNOR' STRIPLOIN ON THE BONE 400G** | 42

*all steaks come with shoestring fries, baby cos, red wine jus (g)*

## DESSERT

**RHUBARB & PEAR CRUMBLE** | 12  
*walnut, buttermilk sorbet (v)*

**CHOC FUDGE BROWNIE** | 12  
*salted caramel ice cream, toasted marshmallow, fudge sauce (v)*

**FREE RANGE HALF CHICKEN** | 29  
*silverbeet slaw, parmesan, romesco (g)*

**FREE RANGE PORK CUTLET**  
**300G** | 30

*red oak, split beans, apple, witlof, wholegrain mustard (g)*

**HOUSE CONDIMENTS**  
*tarragon mustard / horseradish / salsa verde*

## TEA & COFFEE

**TEA** | 4  
*english breakfast, earl grey & peppermint tea*

**COFFEE** | 3.5  
*"Killerbee" by Single O*

## BUBBLES

NV Leftbank Brut <i>South Australia</i>	9	36
NV Chandon Brut <i>Yarra Valley VIC</i>	12.5	55
NV Santa & D'Sas Prosecco <i>King Valley VIC</i>	11	49
NV Dominique Portet LD Brut Rosé <i>Yarra Valley VIC</i>	-	65
NV Veuve Clicquot <i>Champagne FRA</i>	25	130
NV Taittinger <i>Champagne FRA</i>	-	140
02 House of Arras EJ Carr LD <i>Tasmania</i>	-	250

## WHITES

09 Zeppelin Cellar Aged Riesling <i>Eden Valley SA</i>	12	55
14 Castelli Estate Riesling <i>Great Southern WA</i>	10	44
16 Flaxman Riesling <i>Eden Valley SA</i>	-	62
15 Maxwell Wines 'Little Demon' Verdelho <i>McLaren Vale SA</i>	11	46
15 Leftbank Pinot Grigio <i>Victoria</i>	9	36
16 Pikes Luccio Pinot Grigio <i>Clare Valley SA</i>	11	46
15 Henschke Lenswood Pinot Gris <i>Adelaide Hills SA</i>	-	72
15 First Ridge Vermentino <i>Mudgee NSW</i>	10	42
15 Rightbank Sauvignon Blanc Semillon <i>Margaret River WA</i>	9.5	38
09 Mount Pleasant 'Elizabeth' Semillon <i>Hunter Valley NSW</i>	12	55
15 Leftbank Sauvignon Blanc <i>Multi Regional VIC</i>	9	36
16 Mount Vernon Sauvignon Blanc <i>Marlborough NZ</i>	12	55
12 Printhe MCC Sauvignon Blanc <i>Orange NSW</i>	-	54
15 Rightbank Chardonnay <i>Orange NSW</i>	9.5	38
12 Coppabella 'The Crest' Chardonnay <i>Tumbarumba NSW</i>	12	48
15 Voyager Estate 'Girt by Sea' Chardonnay <i>Margaret River WA</i>	-	60
15 L'Atelier Petit Chablis <i>Burgundy FRA</i>	-	66

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# COCKTAILS



## ROSÉ

- 14 East Sangiovese Rosé *King Valley VIC* 9.5 38
- 15 Logan 'Clementine' Rosé *Orange NSW* 12 46
- 15 Les Trois Rose *Provence FRA* 11 42

## REDS

- 15 Rightbank Pinot Noir *Tumbarumba NSW* 9.5 38
- 14 Joseph Chromy 'Pepik' Pinot Noir *Launceston TAS* - 58
- 15 Cake Wines Pinot Noir *Adelaide Hills SA* 11 46
- 16 Unico Zelo 'Truffle Hound' Nebbiolo *Clare Valley SA* 11 44
- 15 Mr Mick NOVO Sangiovese *Clare Valley SA* 10 40
- 14 Hewitson 'Miss Harry' GSM *Barossa Valley SA* 12 50
- 13 Hesketh 'Small Parcels' Tempranillo *Barossa Valley SA* 12 48
- 13 Heartland Dolcetto Lagrein *Langhorne Creek SA* 11 46
- 13 La La Land Malbec *Victoria* 11 46
- 14 Rightbank Merlot *King Valley VIC* 9.5 38
- 15 Leftbank Cabernet Merlot *Victoria* 9 36
- 14 Cape Jaffa Cabernet Sauvignon *Limestone Coast SA* 11 46
- 14 Leftbank Shiraz *Mudgee NSW* 9 36
- 16 Krinklewood Wild Shiraz *Hunter Valley NSW* 11 46
- 13 Cape Mentelle Shiraz *Margaret River WA* - 75

**CUCUMBER & TONIC | 16**  
*Hendricks gin, St Germain, pink grapefruit, cucumber*

**WILD ROSÉ SPRITZ | 16**  
*Regal Rogue wild rosé, mint, fresh grapefruit, strawberry, soda*

**GARDEN COLLINS | 18**  
*Belvedere vodka, Lillet Blanc, lemon, falernum, soda*

**SOUTHSIDE ROYALE | 18**  
*Westwinds Sabre gin, lime, mint, sugar, prosecco*

**KIAORA COSMO | 18**  
*Beefeater Gin, Cointreau, Strawberry, Basil, Cranberry*

**POPCORN PALOMA | 18**  
*Popcorn infused tequila, lime, vanilla, grapefruit soda,*

**TRADER VIC'S MAI TAI | 18**  
*Havana Club especial, Cointreau, almond, lime, dehydrated pineapple*

**SALTED CARAMEL COLADA | 19**  
*Havana Club especial, sorbet, pineapple, lime, salted caramel*

*Classic cocktails available upon request*

# SHARED COCKTAILS



**PIMMS BLING**  
*Pimms, Beefeater gin, strawberry, cucumber, mint, citrus, lemonade, ginger ale*

**QUEEN OF TARTS**  
*Absolut vodka, peach, pink moscato, mint, passionfruit, citrus, soda*

*Serves 3-4*