

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

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, croutons, chipotle

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

All of our menus contain allergens and are prepared in a kitchen by chefs that handle nuts, gluten, shellfish and dairy products etc. Whilst all reasonable steps are taken to accommodate guests dietary needs, we cannot guarantee our food will be allergen free.

MAINS

PRAWN LINGUINE | 26

chilli, garlic, rocket, lemon

GRILLED TUNA NICOISE | 30

kipflers, green beans, hen's egg, cherry tomato, anchovy (g)

PAN ROASTED SALMON | 29

butternut pumpkin, charred broccolini, puffed wild rice (g)

BEER BATTERED FLATHEAD | 26

chips, tartare

LAMB T-BONES | 30

wild mushroom, jerusalem artichoke, cavolo nero (g)

GRILLED CHICKEN BURGER | 21

slaw, avocado, bacon, chipotle mayonnaise, chips

SHEAF WAGYU BURGER | 21

lettuce, tomato, cheese, relish, pickle, aioli, chips

GRILL

FREE RANGE HALF CHICKEN | 29

silverbeet slaw, parmesan, romesco (g)

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 STRIPLOIN ON THE BONE

400G | 42

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

HOUSE CONDIMENTS

tarragon mustard / horseradish / salsa verde

DESSERT

RHUBARB & PEAR CRUMBLE | 12

walnut, buttermilk sorbet (v)

CHOC FUDGE BROWNIE | 12

salted caramel ice cream, toasted marshmallow, fudge sauce (v)

TEA & COFFEE

TEA | 4

english breakfast, earl grey & peppermint tea

COFFEE | 3.5

"Killerbee" by Single O

COCKTAILS



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

