

LUNCH

mon - thurs | 12-3 fri | 12 - 5

Olive Flatbread | 10

parmesan, rosemary (v)

Spinach & Pea Arancini | 15

yoghurt, harissa (v)

Salt & Pepper Squid | 16

nahm jim

Crispy Fried Chicken | 18

potato & gravy



Roasted Beetroot Salad | 20

spiced cauliflower, parsnip, rocket, walnut, horseradish (v, g)

Grilled Chicken Salad | 22

cos, celery, avocado, capers, buttermilk dressing (g)



Pumpkin Agnolotti | 26

brown butter, currant, pine nuts, sage, pecorino (v)

Cone Bay Barramundi | 31

chickpea, pickled onion, chilli, tahini, labneh (g)

Pan Roasted Salmon | 30

butternut pumpkin, charred broccolini, pepitas (g)

Beer Battered Flathead | 26

chips, tartare

Lamb Rump | 30

japanese eggplant, za'atar (g)

Grilled Chicken Burger | 21

slaw, avocado, bacon, chipotle mayonnaise, chips

Sheaf Wagyu Burger | 21

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



Garden Salad | 7 (v, g)

Garlic Bread | 7

parmesan (v)

Glazed Carrots | 9

sherry vinegar, almond (v, g)

Crispy Brussels Sprouts | 10

eschallot, ginger, soy

Fat Chips | 9

aioli

Margherita Pizza | 20

tomato, basil, mozzarella (v)

Potato & Rosemary Pizza | 22

blue cheese, rosemary, crisps (v)

Prawn Pizza | 23

fennel, chilli, preserved lemon

Prosciutto Pizza | 23

rocket, reggiano, balsamic

gluten free bases available | +3



Half Chicken | 29

smoked potato, brussels slaw, seeded mustard (g)

Grain Fed Sirloin 250G | 29

Grain Fed Eye Fillet 350G | 36

Grass Fed Scotch Fillet 300g | 38

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

House Condiments

tarragon mustard / horseradish / salsa verde



For the Sheafings

all include vanilla ice cream and chocolate sauce

Grilled Chicken & Chips | 13

Battered Fish & Chips | 13

Pasta Napoli | 13



Rhubarb & Pear Crumble | 12

walnut, buttermilk sorbet (v)

Valrhona Chocolate Pudding | 12

milk gelato (v)

Tea/Coffee

"Killerbee" by Single O | 3.5

English Breakfast, Earl Grey, Peppermint | 4

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.