

THE SHEAF

MON – FRI | 12 – 3 & 6 – 9.30 SAT & SUN | 12 – 9.30

SPECIALS

SOUP OF THE DAY | 9
grilled sourdough

PULLED PORK PIZZA | 22
*smokey BBQ sauce, mushrooms,
spanish onion, thyme*

SLOW BRAISED BEEF
CHEEKS | 28
*soft polenta, roasted shallots,
confit garlic, speck, jus*

POT ROASTED
MUSSELS | 25
*white wine, thyme, garlic
butter, grilled sourdough*

BOARDS

HOMMUS | 14
grilled sourdough, olives (v)

CHARCUTERIE | 26
*italian speck, wagyu bresaola,
chilli fennel salami, ham hock
terrines, grissini, sourdough,
mixed olives, condiments*

CHEESE | 25
*chef's selection of 3, lavosh,
muscatels, quince paste (v)*

STARTERS

SYDNEY ROCK OYSTERS
*natural (g) | 3ea
kilpatrick jam (g) | 3.5ea*

HAM HOCK & POTATO
CROQUETTES | 14
seeded mustard mayonnaise

SALT AND PEPPER
SQUID | 16
wakame salad, citrus mayonnaise

SASHIMI PLATE | 27
*salmon, kingfish, tuna, wakame
salad, pickled cucumber,
nam jim (g)*

CRACKER JACK CHICKEN
LOLLIPOPS | 15
spicy green tomato relish

MAINS

SHEAF WAGYU BURGER | 19
gem lettuce, tomato, onion jam, aioli, chips

GRILLED CHICKEN BURGER | 18
avocado, bacon, chilli mayonnaise, chips

CAESAR SALAD | 18
*baby cos, speck, white anchovy, egg,
sourdough crouton, parmesan dressing
add grilled chicken | 4*

NIÇOISE SALAD | 25
*seared yellowfin tuna, beans, potatoes,
oven dried tomatoes, mixed leaf, olive crumble*

GRILLED CYPRIOT HALOUMI | 20
winter bean tabouleh, lemon, sumac yoghurt (g,v)

PRAWN SPAGHETTI | 25
qld tiger prawns, chilli, garlic, lemon, basil

FISH & CHIPS | 24
beer battered fillet, chips, leaf salad, vinegar salt

PAN ROASTED SALMON | 29
*warm chickpea, wild rice salad, lemon jam,
sumac dressing (g)*

LAMB RUMP | 29
*apricot cous cous, green beans, cumin yoghurt,
parsley, almond salad*

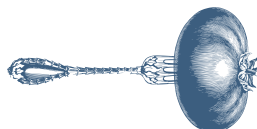
GRILL

GRILLED CHICKEN | 29
*green olive tapenade, warm baby cos,
preserved lemon, watercress*

EYE FILLET 250G | 32
potato gratin, onion jam, jus

GRAIN FED SIRLOIN 250G | 28
shoestring fries, bearnaise, jus

GRAIN FED RIB EYE
ON THE BONE 350G | 33
hand-cut chips, watercress



PLEASE ORDER FOOD AT BISTRO

PIZZA

MARGHERITA | 18
*tomato sugo, basil, heirloom
tomatoes, mozzarella*

VEGETARIAN | 20
*roasted pumpkin, feta,
pine nuts, sage, onion jam,
mozzarella (v)*

CAPRICCIOSA | 22
*ham, artichokes, mushrooms,
mozzarella*

PRAWN | 24
*chilli, spinach, garlic, zucchini,
parmesan*
gluten free base - \$2

SIDES

SAUTÉED GREEN BEANS | 8
garlic, chilli, toasted almonds (g)

ROASTED VEGETABLES | 7
rosemary oil (v)

GARDEN SALAD | 6
house dressing (v)

FAT CHIPS | 8
SHOESTRING FRIES | 8
w aioli (g)

DESSERTS

CHOCOLATE HAZELNUT
BROWNIE | 13
cocoa sorbet, hazelnut crumble

KNICKERBOCKER
GLORY | 13
*vanilla bean ice cream, fresh
berries, toasted almonds,
marshmallows, custard*

TEA / COFFEE

"Killerbee" by Single Origin | 3.5
Hot Chocolate and Mocha | 4
English Breakfast, Earl Grey
and Peppermint Tea | 4

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BUBBLES

NV Leftbank Brut *South Eastern Australia*
 NV Chandon Brut *Victoria*
 NV Foss Marai Prosecco DOC *Italy*
 NV Cloudy Bay Pelorus *New Zealand*
 NV Veuve Clicquot Brut *France*

WHITES

14 Knappstein Hand Picked Riesling *Clare Valley SA*
 14 Frankland Est. Isolation Ridge Riesling *Frankland Riv WA*
 14 Wild Rock Sur Lie Pinot Gris *Marlborough NZ*
 14 East Pinot Grigio *King Valley VIC*
 14 Tiefenbrunner Pinot Grigio *Alto Adige IT*
 14 Rightbank Sauvignon Blanc Semillon *Margaret River WA*
 13 Ant Moore Sauvignon Blanc *Marlborough NZ*
 14 Leftbank Sauvignon Blanc *Multi Regional VIC*
 14 Dog Point Sauvignon Blanc *Marlborough NZ*
 13 Fattori Danieli Soave Classico *Veneto IT*
 14 Leftbank Chardonnay *Multi Regional VIC*
 13 Eden Road Long Road Chardonnay *Tumbarumba NSW*
 13 Domain William Fevre Petit Chablis *France*

ROSÉ

8 34 14 Bartlett's Rosé *Orange NSW* 9 38
 12 54 15 Chapatier Tournon Mathilda Rosé *Victoria* 10 44

REDS

22 120 13 Rightbank Pinot Noir *Tumbarumba NSW* 8.5 36
 13 Yarra Glen Pinot Noir *Yarra Valley VIC* 11 46
 13 Cloudy Bay Pinot Noir *Marlborough NZ* - 65
 13 Casa Freschi Piccolo Nebbiolo *Langhorne Creek SA* 9.5 42
 14 Pittnauer Pitti Red *Austria* 9.5 42
 13 Leftbank Shiraz *Central Ranges NSW* 8 34
 13 Jamsheed Harem Series La Syrah *Yarra Valley VIC* 10 44
 14 Battle of Bosworth Puritan Shiraz *McLaren Vale SA* ♦♦ - 45
 13 Ulithorne Dona Grenache Shiraz Mouv *McLaren Vale SA* ♦ 9.5 42
 13 Altamont Sangiovese *Adelaide Hills SA* 10 44
 14 Rightbank Merlot *King Valley VIC* 8.5 36
 13 Alamos Malbec *Mendoza ARG* 9.5 42
 14 Leftbank Cabernet Merlot *Victoria* 8 34
 13 Cape Mentelle Trinders Cab. Merlot *Margaret River WA* 12 50
 12 Yering Station Village Cab. Sauvignon *Yarra Valley VIC* 11 46
 13 Petaluma Hundred Mile Cab. Sauvignon *Coonawarra SA* - 55

♦ \$1 from every bottle sold goes to Oz Harvest ♦♦ Preservative free

COCKTAILS 17

GARDEN SPRITZ

St Germain, limoncello, cucumber, strawberry, lemon, ginger ale

T.F.K

Belvedere vodka, apricot brandy, pineapple juice, lemon, bitters mist

MONEY HONEY

Beefeater gin, aperol, pink grapefruit, honey water, lemon, rosemary

POPCORN PALOMA

Popcorn infused tequila, lime, vanilla, grapefruit soda, caramel popcorn

ESPRESSO MARTINI

Belvedere vodka, fresh espresso, chocolate liqueur, vanilla

GINGER NINJA

Bombay Sapphire gin, lime, raspberry, mint, ginger beer

NEGRONI

Beefeater gin, campari, sweet vermouth, orange

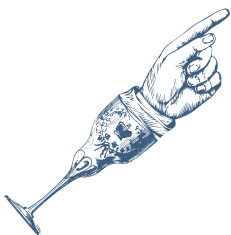
50 SHADES OF EARL GREY

Sailor Jerry spiced, almond, pomegranate, lime, earl grey tea

Classic cocktails available upon request

SHARED COCKTAILS 30

Serves 3-4



PIMMS BLING

Pimms, Beefeater gin, strawberry, cucumber, mint, citrus, lemonade, ginger ale

QUEEN OF TARTS

Absolut vodka, peach, pink moscato, mint, passionfruit, citrus, soda

