

## STARTERS

marinated australian olives

served warm GF - 14

arancini risotto balls

w/ aioli, check for today's flavour -14

caramelised onion &  
cheddar loaf

w/ roast garlic butter - 14

## ENTREES

soup of the moment

made with the freshest local  
ingredients - 16

salt & szechuan pepper squid

fried garlic, shallots & dipping  
sauces - 18  Lorem ipsum

hunter valley goats  
cheese tart

w/ roasted beetroot, caramelised  
onions & newcastle greens - 19

share plate

duck spring rolls, house arancini,  
chicken satay, local prawns - 22

pan roasted scallops

w/ cauliflower cream & curried  
raisin dressing GF - 22



## PASTA

portobello mushroom & roast  
garlic ravioli

w/ persillade, labna &  
spinach - 29

## BURGERS & SANDWICHES

croque madame

w/ swiss cheese, champagne  
ham, fried egg on toasted  
sourdough - 13

roast vegetable & chickpea

w/ lettuce, tomato, beetroot,  
cheese, house sauce served with  
hand cut triple cooked chips - 21

crispy fried chicken

w/ coleslaw, pickles, cheese &  
chipotle mayo, served with hand  
cut triple cooked chips - 23

wagyu beef

w/ lettuce, tomato, beetroot,  
bacon, cheese and house sauce,  
served with hand cut triple cooked  
chips - 25

## SALADS

sweet potato & quinoa salad

w/ persian feta, toasted seeds,  
avocado GF - 21

hazelnut crusted  
chicken salad

w/ roasted capsicum, heirloom  
tomatoes, pickled onion  
labna & mint dressing GF - 24

Lorem ipsum

south west texan style caesar salad

w/ smoked bacon, spiced chicken, tortilla crisps, cos,  
pepitas, parmesan, soft egg and our dressing - 19

## FROM THE GRILL

200gm 1824 grain fed  
beef fillet - 44

or

300gm grain fed  
scotch fillet - 38

served with

roast field mushrooms, gratin potatoes and  
your choice of diane, green peppercorn or  
chimmi churri sauces GF

## SIDES

hand cut chips - 9

gratin potatoes - 9

house salad - 9

seasonal vegetables - 9

## LAMB & PORK

milly hill lamb rump

w/ pumpkin raviolo, spinach, feta &  
olive - 36

lamb rogan josh

w/ basmati rice & poppadum - 26

willi creek belly of pork

w/ kimchi, apple sauce, sweet potato - 34

## SEAFOOD

smoke roasted  
salmon

w/ kipfler potatoes, beetroot, capers  
& egg dressing - 31

market fresh fish

steamed with glass noodles,  
thai consomme, radish, shimeji - 34

## DINNER

