


OYSTERS

1/2 dozen 26 1 dozen 52
natural GF/DF

 **Veuve** up your oysters with a bottle

 **Veuve Clicquot** 99

*Offer only applies when purchasing oysters

TO START

Bread & butter,
black salt VVEO/DFO/GFO 3pp

Salt & pepper squid,
fried basil, pickled fennel, chilli,
basil mayonnaise GFO 21

Scotch egg, mustard, house-made piccalilli 14

Beef carpaccio,
aged parmesan, fried capers,
truffle oil, black salt GFO 24

Goat's cheese mousse,
roast beetroot, coral tuile, black olive dust,
caramelised walnut GFO/V 23

Chicken parfait,
apple chutney, sourdough GFO 21

Salmon fishcake,
lemon butter sauce, rocket,
dill oil 22



FONI'S TIPPLE

2017 Deviation Road Loftia Brut Chardonnay
Pinot Noir Adelaide Hills SA

There is a compelling harmony, purity and seamless-ness to this vintage of Loftia, marrying chardonnay and pinot noir in equal measure with impeccable polish. Kate and Hamish Laurie's skill is exemplified in a cuvée more about elegance and texture than it is about aroma, flavour and structure – the holy grail of sparkling winemaking

TO SHARE

House dips, olive oil,
toasted sourdough V 17

Covent Garden Market plate,
market selection of seasonal grilled &
pickled vegetables, mixed nuts & seeds,
olives VVEO/DFO/GFO/N 36

Smithfield Market meat board,
chef's selection,
house-made piccalilli,
toasted sourdough DFO/GFO 43

**PLEASE SEE OUR DAILY SPECIALS
ON THE BLACKBOARD OR ASK
YOUR SERVER**

FANCY FARE

Roast turkey dinner,
cranberry, apple & pistachio stuffing,
roasted carrot, parsnip, duck fat potatoes,
cranberry sauce, gravy 34

Pork belly,
peas, black pudding, parsnip purée, gravy,
pickled fennel DFO/GF 39

Fisherman's catch
(see daily blackboard)

Pan roasted Tasmanian salmon,
pommes Annas, clawberry, asparagus,
beurre blanc GF 36

Chilli prawn linguine,
fennel & onion purée, parsley,
lemon pangrattato 35

Home made gnocchi,
pumpkin, spinach, feta, pine nuts VVO 29

PUB CLASSICS

Angus beef & bacon burger,
cheese, grilled onions, dill pickle, lettuce,
tomato, mustard aioli,
chips VO/DFO medium rare 26

Fish & chips,
mushy peas, pickled onions, tartare sauce,
beer battered or grilled DF/GFO 29

Chef's pie,
garlic mash, pea floater, onion gravy 28
(see daily blackboard)

Cesar salad,
cos lettuce, shaved parmesan, boiled egg, bacon,
croutons, anchovies, dressing GFO 26
Add chicken 6

FROM THE GRILL

200g Eye fillet 49

250g Scotch fillet 49

400g Rib eye on the bone 58

Served with:

Chips or duck fat potatoes

Béarnaise, red wine jus, mushroom,
peppercorn

.....

Large Format Steaks:

620g Chateaubriand 110

1.2kg Dry aged tomahawk 135

Served with:

Choice of three sauces,
duck fat potatoes or chips
plus one side

Approximate weights

*Stirling Ranges Beef by Butterfield,
owned & operated beef & grain farm based in
Borden; in the Great Southern Region of WA*

SIDES

Chips & gravy VO/VEO/DFO/GF 10

Duck fat roast potatoes DFO/GF 12

Honey glazed carrots, caraway seeds,
roasted hazelnuts VVEO/DF 10

House salad,
mixed leaves, radish, fennel,
herb dressing VVEO/DF/GF 10

Kale, black garlic VVEO/DF/GF 12



TO FINISH

Eton mess,
mixed berries, cream, meringue,
coulis compote 16

Poached pear, shiraz syrup 14

Chocolate mousse, chantilly baileys cream,
dried raspberry, rose water fairy floss 17

Cheese plate,
house-made piccalilli, honeycomb,
apple & raisin chutney, water crackers GFO/V

3 Cheeses 30 5 Cheeses 45
(please ask your server for today's selection)