



Sunday Dining

Smoked brisket slider, Swiss cheese, beetroot relish, horseradish cream 10

Hot chips, chook salt, bearnaise mayo 12 V / DF

Whipped bottarga (A), flying fish roe(I), grilled flatbread 18

Chicken, bacon & leek croquettes (3pc), mustard mayo 18

Roasted beets, kumara & lentil salad, pecans, goat's cheese, maple sherry dressing 24 V / GF

Willy's duck liver pate, garden pickles, grilled sourdough, preserve 25 GFA

Steak tartare, traditional condiments, puffed rice crackers 25 GF

Panko crumbed barramundi(I) burger, iceberg, cheese, pickles, tartare, fries 26

Angus cheeseburger, streaky bacon, smoked garlic aioli, tomato jam, pickles, fries 26 GFA

Smoked trout(A) salad, roast beets, soft egg, mixed leaf, horseradish 28 GF / DFA

Oat crumbed free range chicken schnitzel, mashed potato, mushroom sauce, lemon 33

Sunday Roasts [available from midday until sold out]

Roast lentil, quinoa, sweet potato & chestnut loaf, vegan gravy 28 V

Roast Northern Rivers pork belly, crackling, apple sauce 35

Slow roasted Cowra lamb shoulder, mint sauce 35

Roast Southern Ranges rump cap, horseradish cream 38

All served with Yorkshire pudding, gravy, seasonal greens, roast potato, pumpkin & glazed carrot

Yorkshire Pudding 5 V

Mixed leaf salad, vinaigrette 9

Seasonal greens, lemon 9 GF

Side of fries, chook salt 9 V / DF

Roast gravy | Cognac & peppercorn sauce | Mushroom | Bearnaise mayo 3ea

Daily cheese plate, seasonal preserve, fruit, lavosh 15/28/36

Sticky toffee pudding, salted caramel, vanilla bean icecream 14

Lemon Meringue Pie 14