



Sunday August 9th

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

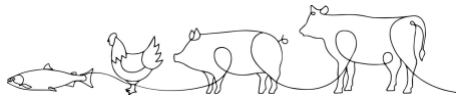
Roast Southern Ranges rump cap, horseradish cream 38

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

Yorkshire Pudding 5 v | Rosemary & garlic mash
9 v

Rosemary & garlic mash 9 GF | Side of
fries, chook salt 9 v / DF

Seasonal greens, lemon 9 GF | Mixed leaf salad,
vinaigrette 9



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