



Sunday Menu

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

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

Whipped cod roe, Flatbread 16 GFA / VEA / DFA

Smoked trout pate, garden pickles, chargrilled sourdough 20 GFA

Heirloom tomato salad, watermelon, cucumber, pickled onions, mint, fetta 24 V / GF

Salt cod fishcakes, kohlrabi remoulade 24

Pork neck souvlaki, grilled pineapple salsa, pickled peppers, flatbread 24 GFA / DF

Ocean Trout crudo, fermented chilli, puffed rice, chives 24 GF / DF

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

Grass fed cheeseburger, tomato, cos, onions, pickles, secret sauce, fries 25 GFA

'Spaghetti al pomodoro', burrata, basil, olive crumb 28 V / DFA

½ Lebanese spiced chicken, white bean hummus, tabouleh, pickles 32 GFA

Chicken schnitzel, fior di latte, prosciutto, napoli, rocket salad, reggiano 33

Beer battered Lakes Entrance flathead, hand cut chips, tartare, vinegar salt, lemon 36

'Spaghetti marinara', market fish, prawns, cuttlefish, mussels, bisque, bottarga 46

Pan roasted market fish, tomato, fennel, capers, olives, basil, toast 38 DF / GFA

Sunday Roasts [available from midday until sold out]

Roast Northern Rivers pork belly, crackling, apple sauce 35

Roast Black Angus sirloin, Yorkshire pudding, horseradish cream 38

[All served with roast potato & pumpkin, glazed carrot, corn on the cob, cauliflower cheese, seasonal greens & gravy]

Yorkshire pudding 5 V

Grilled flatbread 6 V

Steamed seasonal greens, almonds, lemon, Reggiano 9 V / GF / DFA / VEA

Mixed leaf salad, pickled onion, honey mustard vinaigrette 9 GF / DF

Side of fries, chook salt 9 V /DF

Roast gravy |cognac & peppercorn sauce | bearnaise mayo 3ea

[please check our blackboards for daily specials and desserts]

[15% surcharge applies on all gazetted NSW public holidays]