



# menu

**Most of our dishes can be altered for specific dietary requirements - feel free to ask**

v = vegetarian  
gf = gluten free  
gf\* = cooked in oil with traces  
vegan = vegan  
gfo = gluten free option available

**Please note that we reluctantly apply a surcharge of  
10% on sundays and  
15% on public holidays**

**Please note credit card surcharges apply  
MC/VISA debit 1%; MC/VISA credit 1.5%;  
AMEX/DINERS/JCB 2.5%,**



## entrées:

garlic bread (for 2 to share) – <i>add: cheese \$5 (v)</i>	8
oysters natural served with a red wine and shallot dressing (gf)	6 each
oysters kilpatrick (gf)	7 each
smoked ham and cheese croquettes, tomato relish & sour cream	6 each
soup of the day	20
salt & pepper calamari served on a wild rocket and parmesan salad (gf*)	18 / 30
salt & pepper prawns with garlic aioli and a hint of chilli (gf*)	20 / 34
vegetarian risotto with sauteed button mushrooms and peas (gf, v)	19 / 32
chilli prawn risotto w grana padano (gf)	26 / 38
duck liver parfait on sourdough served with cornichons	22
thai tofu salad w vermicelli noodles, carrot, wombok, peanuts and thai dressing (gf, vegan)	22
thai beef salad w vermicelli noodles, carrot, wombok, peanuts and thai dressing (gf)	24



## mains:

beer battered fish and chips served with our garden salad	32
chicken schnitzel – served with garden salad and shoestring fries <i>*add gravy, pepper sauce, mushroom sauce, gorgonzola sauce or red wine jus - \$4</i>	29
chicken parmigiana – served with a simple salad and shoestring fries	34
melanzane alla parmigiana – layered roasted eggplant, napoli sauce and vegan cheese (gf, vegan)	29
vegan curry of the day (gf, vegan) <i>- add: chicken \$6, fish \$8 (gf)</i>	30
pasta of the day	mp
fish of the day	42
chilli prawn risotto with shaved grana padano (gf)	38
vegetarian risotto with sauteed button mushrooms and peas (gf, v)	32
byron bay pan fried duck breast, duck fat confit chat potatoes, steamed broccolini and duck jus (served pink) (gf)	48
traditional shepherds pie (gf)	34
beef schnitzel served with pickled red onion & cucumber and german style potato salad	36
steak sandwich – char-grilled minute steak with lettuce, tomato, bacon, egg and fries	32



**steaks:**

- six week aged black angus porterhouse (300g) (gf\*) 56  
served with shoestring fries, salad & herbed butter  
*with your choice of sauces: red wine, mushroom, peppercorn or gorgonzola*
- six week aged eye fillet (250g) (gf\*) 59  
served with shoestring fries, salad & herbed butter  
*with your choice of sauces: red wine, mushroom, peppercorn or gorgonzola*

**steak for two to share:**

- chateaubriand – 600 grams of eye fillet with green beans, paris mash, sauteed mushrooms, onion rings, red wine jus (gfo) 140

**sides:**

- daily salad (gf, vegan) 14
- shoestring fries with garlic aioli (gf\*) 14
- sautéed green beans, broccoli and roasted almonds (v, gf) 14
- sauteed mushrooms with garlic and parsley (gf, v) 14
- onion rings (v) 14
- duck fat confit chat potatoes (gf) 16
- paris mash (gf, v) 14

**additional sauces:**

- red wine jus (gf) / pepper (gf) / mushroom (gf) / gorgonzola (gf) / gravy 4



## desserts:

traditional crème brûlée (gf)	20
apple crumble with rhubarb coulis and vanilla ice cream	20
toffee pudding with butterscotch sauce	20
chocolate burnt basque cheesecake with hot chocolate sauce	20
affogato – vanilla ice cream, espresso and your choice of: <i>frangelico, tia maria, baileys, kahlua or pedro ximenez</i>	20
<b>artisan cheese board</b> served with fruit, lavosh crackers, water crackers and quince jam	30
<ul style="list-style-type: none"> <li>- <b>hard cheese</b> – aged cheddar (gippsland)</li> <li>- <b>soft cheese</b> - triple cream brie (france)</li> <li>- <b>blue cheese</b> – gorgonzola dolce (italy)</li> </ul>	

## dessert, fortified and cognac:

valdespino pedro ximenez (sweet)	jerez, esp	9.5
yalumba museum release old antique tawny 15yo	south australia	13
penfold's father tawny port	south australia	10
penfold's grandfather tawny port	south australia	18
yalumba antique muscat	south australia	13
2023 yalumba FSW botrytis viognier (375 ml)	limestone coast, sa	18/70
2020 chartreuse de coutet (375ml)	sauternes, fr	22/88
2001 hugel pinot gris vendange tardive (375ml)	alsace, fr	140
2020 chateau quiraud 1er grand cru (375ml)	sauternes, fr	170
courvoisier vs cognac	cognac, fr	18
hennessy vsop cognac	cognac, fr	28
remy martin xo cognac	cognac, fr	55



## children's menu:

pasta with napoli sauce (v)	14
mini fish and chips	18
chicken goujons with chips and salad	18
mini porterhouse with chips and salad (gf*)	22
bowl of salad (gf, vegan)	14
bowl of shoestring fries (gf*)	14
bowl of vegetables (gf, v)	14