



SUNDAY MENU

SMALLER

HEARTHFIRE SOURDOUGH BREAD ROLL, BUTTER, DORRIGO PEPPER | V | 5

WARMED MARINATED OLIVES | DF, GF, V, VG | 10

OYSTERS, DAVIDSON PLUM VINEGAR, FINGER LIME | GF, DF | 6.5/37/72

RAW KINGFISH, AVOCADO, BURNT CITRUS, TARO, CUCUMBER | GF, DF | 28

WHIPPED RICOTTA, PICKLED BEETS, CARROTS, TOASTED SEEDS | GF, V | 24

SZECHUAN PEPPER SQUID, CHILLI SAUCE, FRIED GARLIC, CORIANDER | DF | 27

CRISPY EGGPLANT, HAPPY MUMMA, PEANUTS, SPICY MAYO | N, V | 18

LARGER

MUSSELS, PRAWNS, YELLOW CURRY SAUCE, LIME, PUMPKIN, GREENS
| GF, DF | 43

MARKET FRESH FISH, POTATOES, LEEK CREAM, PEAS, PARSLEY | GF | 46

TAMARIND ROASTED CAULIFLOWER, MACADAMIA, SHISO DRESSING
| DF, VG, N | 30

ROASTS

ROAST PORK BELLY, CHARRED SEASONAL GREENS, YORKSHIRE
PUDDING, ROAST POTATOES, CARAMELISED PEAR, GRAVY,
CONDIMENTS | GFO, DF | 41

SLOW-COOKED BEEF RIB, CHARRED SEASONAL GREENS, YORKSHIRE
PUDDING, ROAST POTATOES, BLACKENED CABBAGE, RED WINE GRAVY,
CONDIMENTS | GFO, DF | 42

VEGETARIAN OPTION AVAILABLE

SIDES

COS LEAVES, CUCUMBER, MACADAMIA, CITRUS DRESSING | GF, DF, V, VG, N |

BLACKENED CABBAGE, SMOKED TOMATO | GF, DF, V, VG |

DORRIGO POTATOES, SMOKED THYME SALT, HERB BUTTER* | GF, DF, V, VG |



DRINKS LIST

COCKTAILS

CHERRY BLOSSOM FIZZ

Rhubarb liqueur, honey, yuzu, sake, soda | 19

PASSION RUM PUNCH

Havana Club rum, mandarin, house-made orgeat, lime, bitters & passion fruit | 20

GOLDEN SUN

Lemongrass Wyborowa vodka, lychee, mandarin, orange blossom, lime | 22

KAFFIR LIME COLLINS

Beefeater gin, kaffir lime, lemon, yuzu, soda | 18

TEA TIME NEGRONI

Oolong tea, Beefeater gin, Campari, sweet vermouth | 24

SZECHUAN SPICY MARGIE

El Jimador Blanco tequila, housemade orange liqueur, szechuan pepper, lime | 23

BEER ON TAP

TRAVLA FULL STRENGTH 'AUSTRALIA'S LAGER' 4.2% | 11, 16

BEER IN TIN/BOTTLE

WOOLGOOLGA BREWING CO 'BOBBY DAZZLER' GINGER BEER 3.5% | 13

TRAVLA MID-STRENGTH 3.5% | 12

4 PINES BREWING CO. PACIFIC ALE 3.5% | 12

SOFTER DRINKS

HOME-MADE KAFFIR LIMEADE OR HOME-MADE ORANGE FIERY GINGER BEER | 12

PINK GRAPEFRUIT SODA OR YUZU SODA | 8

KARMA COLA, ORGANIC COLA | 8

ZIGGY'S NATIVE RASPBERRY & PEACH WILDFOOD SHRUB | 9

ORANGE BLOSSOM & OOLONG ICED TEA

Orange blossom, lemon, Three Blue Ducks Oolong cold brew, soda | 12

OH HONEY PLEASE

Tarkeeth Forest honey, yuzu, sparkling mineral water | 11

WINE

FULL LIST OF WINES BY THE BOTTLE AVAILABLE

FIZZY

FREEMAN PROSECCO, HILLTOPS, NSW

Fantastic prosecco, light-bodied, low sweetness, hints of citrus & pear

120ML

15

750ML

88

BABCHE, CHARDONNAY, PINOT NOIR, GEELONG

Biscuity, green apple, lemon curd

12

58

WHITE

150ML

250ML

750ML

12

22

58

ABLINGTON VINEYARD, SEMILLON, HUNTER VALLEY*

+certified organic, lime juice, taut acidity, distinctively Hunter Semillon

CAPE JAFFA, SAUVIGNON BLANC, LIMESTONE COAST*

+biodynamic, tropical fruits, refreshing, bright

15

25

73

OAKVALE CHARDONNAY, HUNTER VALLEY*

+organic, green apple, subtle oak, mineral finish

14

24

68

AMBER

RAVENSWORTH 'SEVEN MONTHS', BLEND, NSW

+organically grown, aromatic, spicy, complex

16

26

78

ROSÉ

M&J BECKER 'ROSÉ', MERLOT, SHIRAZ, HUNTER VALLEY, NSW*

+organically grown, food friendly, dry rosé with a savoury edge

15

25

73

RED

2023 MERCER, PINOT NOIR, CENTRAL RANGES, NSW

+light Pinot, preservative free, red fruits, notes of garden herbs

18

28

70

2022 MERCER, TEMPRANILLO, HILLTOPS, NSW

+organically grown, approachable, mid-weight, spice & plush cherry

15

25

73

SAKE

2022 AKISHIKA SHUZŌ KOBO #7 OMACHI | 21

2022 AKISHIKA SHUZŌ 'PRESSED MOTO | 26

* denotes tap product