



SUNDAY MENU

SMALLER

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

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

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

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

SZECHUAN PEPPER SQUID, SRIRACHA, FRIED GARLIC, CORIANDER | DF | 28

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

CHICKEN LIVER PARFAIT, BERRIES, CHICKEN SKIN, BUCKWHEAT | GF | 25

LARGER

SWEET PEA & RICOTTA GNOCCHI, MINT, MACADAMIA PESTO & STRACCIATELLA | V, N | 32

BARRAMUNDI, POTATOES, LEEK CREAM, PEAS, PARSLEY | GF | 46

HARISSA MAPLE ROASTED PUMPKIN, TAHINI, RAINBOW CHARD, PEPITAS, SEEDS | GF, DF, V | 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

ROASTED PUMPKIN, CHARD GREENS, YORKSHIRE PUDDING, ROAST POTATOES, BLACKENED CABBAGE & CHIMICHURRI | GFO, V, DF | 38

SIDES

MIXED LEAVES, CUCUMBER, MACADAMIA, CITRUS | GF, DF, V, VG, N | 14

BLACKENED CABBAGE, SMOKED TOMATO | GF, DF, V, VG | 17

DORRIGO POTATOES, SMOKED THYME SALT, HERB BUTTER* | GF, V | 15



DRINKS LIST

COCKTAILS

APEROL SPRITZ | 20
Aperol, Prosecco, soda, orange

CITRUS FIZZ | 19
Prosecco, lemon, yuzu, sake, soda

SPICY MARGARITA | 23
El Jimador tequila, agave, chilli, lime

CHERRY BOURBON SMASH | 20
Old Forrester bourbon, lime, Cointreau, sweet cherry

CLASSIC NEGRONI | 24
Beefeater gin, Campari & sweet vermouth

BEER ON TAP

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

WOOLGOOLGA BREWING CO., WEDDING BELLS, PALE ALE, 5.1% | 12, 16

BEER IN TIN

TRAVLA MID-STRENGTH 3.5% | 12

HEAPS NORMAL QUIET XPA 0.5% | 11

SOFTER DRINKS

HOME-MADE KAFFIR LIMEADE | 10

PINK GRAPEFRUIT SODA, FIREY GINGER BEER OR YUZU SODA | 8

KARMA COLA, ORGANIC COLA | 8

ZIGGY'S NATIVE RASPBERRY & PEACH WILDFOOD SHRUB | 9

ORANGE BLOSSOM & OOLONG ICED TEA | 12

SAKE

HEIWA Shuzo Tsuru-ume Nigori Umeshu | 15

2022 Akishika Shuzō 'Pressed Moto' | 26

FIZZY

2024 BA BA RUMBA, PROSECCO, CENTRAL RANGES, NSW
classic dry, apple notes, pears & citrus, fresh & super drinkable

120ML

750ML

15

88

WHITE

2023 ABLINGTON VINEYARD 'ORGANIC', SEMILLON, HUNTER VALLEY, NSW*
+certified organic, light, crisp, lemon, lime pith

150ML

250ML

750ML

12

22

58

2024 MERCER 'GOLDEN HOUR', PINOT GRIS, CENTRAL RANGES, NSW
+certified organic, refreshing, dry, orchard fruits, white florals

13

23

63

2024 VOYAGER ESTATE, CHENIN BLANC, MARGARET RIVER, WA
+certified organic, subtle dried apricot, quince skin, gentle

15

25

73

2023 OAKVALE, CHARDONNAY, HUNTER VALLEY, NSW*
+organic, green apple, subtle oak, mineral finish

14

24

68

AMBER

2023 CLARK 'GOLDEN', CHARDONNAY, TUMBARUMBA, NSW
approachable, medium bodied, gentle citrus & stone fruit

15

25

73

ROSÉ

2022 M&J BECKER 'HUNTER ROSÉ', MERLOT, SHIRAZ, HUNTER VALLEY, NSW *
light, food friendly, dry rosé with a savoury edge

15

25

73

RED

2023 JOHANSEN, GAMAY, TUMBARUMBA, NSW
fresh & juicy, red berries, subtle spice, earthiness, soft tannins

16

26

78

2022 MERCER 'JOVEN', TEMPRANILLO, HILLTOPS, NSW
easy going, dark fruit, spice

15

25

73

2018 OTTELIA, CABERNET SAUVIGNON, COONAWARRA, SA
black cherry, star anise, rich, aged & complex pepper

20

33

98

* denotes tap product