



SUNDAY MENU

SMALLER

- HEARTHFIRE SOURDOUGH BREAD ROLL, BUTTER, DORRIGO PEPPER | V | 5
MARINATED OLIVES, CHILLI, GARLIC & ORANGE | DF, GF, V, VG | 10
NORI CURED KINGFISH, ROCK MELON, CUCUMBER & LIME | GF, DF | 28
WHIPPED RICOTTA, HEIRLOOM TOMATO, OLIVE CRUNCH, BASIL | GF, V | 24
CHARRED SQUID, SNOW PEA, POPPED WILD RICE, DORRIGO PEPPER | GF, DF | 28
CRISPY EGGPLANT, HAPPY MUMMA, PEANUTS, SPICY MAYO | DF, N, V | 18
CHICKEN LIVER PARFAIT, BERRIES, CHICKEN SKIN, BUCKWHEAT | GF | 25

SIDES

- MIXED LEAVES, SHAVED PEACH, PISTACHIO, BUTTERMILK DRESSING | GF, V*, N | 14
BLACKENED CABBAGE, SMOKED TOMATO | GF, DF, V, VG | 17
DORRIGO POTATOES, SMOKED THYME SALT, HERB BUTTER | GF, V* | 15

ROASTS

- ROAST PORK BELLY, CHARRED SEASONAL GREENS, YORKSHIRE PUDDING, ROAST POTATOES, CARAMELISED PEAR, GRAVY, CONDIMENTS | GFO, DF | 41
SLOW-COOKED BEEF BRISKET, 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

LARGER

- SWEET PEA RICOTTA GNOCCHI, STRACCIATELLA, MINT MACADAMIA PESTO | V, N | 32
FERMENTED CHILLI CHICKEN CAPONATA, PRESERVED LEMON, ROSEMARY DRESSING | GF, DF | 38
MARKET FISH, CHARRED ZUCCHINI, BROAD BEANS, GREEN GODDESS, ALMONDS & LEMON | GF, DF, N | 46
HARISSA MAPLE ROASTED PUMPKIN, TAHINI, RAINBOW CHARD, PEPITAS, SEEDS | GF, DF, V | 30



DRINKS LIST

COCKTAILS

APEROL SPRITZ | 20
Aperol, Prosecco, soda, orange

PIMMS PUNCH | 20
Pimms, local fruits, mint, soda & lemon

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

	120ML	750ML
2024 BA BA RUMBA, PROSECCO, CENTRAL RANGES, NSW classic dry, apple notes, pears & citrus, fresh & super drinkable	15	88

WHITE

	150ML	250ML	750ML
2023 ABLINGTON VINEYARD 'ORGANIC', SEMILLON, HUNTER VALLEY, NSW* +certified organic, light, crisp, lemon, lime pith	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
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ROSÉ

2022 M&J BECKER 'HUNTER ROSÉ', MERLOT, SHIRAZ, HUNTER VALLEY, NSW * light, food friendly, dry rosé with a savoury edge	15	25	73
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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