
Lightbites

Oysters
natural.....\$4
house topping.....\$5

Panko Crumb Pickle
spicy mayo.....\$9

Scotch Olive
spiced lamb, mint yoghurt.....\$10

Prawn Toast
black sesame, truffle mayo.....\$12

Duck Leg Bao
sour cucumber, spring onion..\$14

Mac & Cheese Croquettes.....\$14

Classics

Wagyu Cheeseburger
180g patty, smoked cheese,
tomato, cos lettuce, fries.....\$22

Gage Roads Fish & Chips
Single Fin Summer Ale batter,.....
tartare sauce, lemon.....\$23

Coppersmith Fish Pie
crusty bread.....\$27

Sausage and Mash
onion jus.....\$24

Bistro Fare

Prawn Linguine
mussels, fish, basil,.....
cherry tomatoes,.....\$29

House-made Gnocchi
cauliflower, sultanas,.....
crispy kale, curry oil.....\$26

Squid Ink Risotto
octopus, chorizo,.....
salsa verde.....\$32

Sea Bream
pan-fried w. dressed crab,.....
dill potatoes, beach banana...\$36

Pan-Fried Duck Breast
roast pumpkin,.....
pine mushrooms.....\$34

Eye Fillet
dauphinoise potatoes,.....
Jerusalem artichoke.....\$44

Beetroot Carpaccio
fig, goats curd.....
shaved pistachio.....\$14

Pan-fried Scallops
parsnip puree, parsnip crisps,.....
pomegranate dressing.....\$19

Kingfish Sashimi
avocado, wild rice,.....
asian dressing.....\$22

Winter Salad
cos lettuce, croutons, egg,.....
bursel sprouts parmesan.....\$14
add chicken.....+\$5
add salmon.....+\$6

Veal Schnitzel
mustard slaw, french fries.....\$28

Wagyu Steak Sandwich
bacon, caramelised onion,.....
smoked cheese, Dijon mustard,..
rocket, fries.....\$24

Harissa 1/2 Chicken
duck fat kipflers.....\$28

Wild Mushroom Risotto.....\$22

Sides

Cos Salad
leaves, chives, pickled shallots,....
vinaigrette.....\$12

Chilli Greens
snow peas, french beans,.....
Chinese broccoli.....\$12

Roast Pumpkin
pine nuts, balsamic.....\$12

Brussel Sprouts
roasted sprouts, lardons.....\$12

Mushrooms
chestnut dressing.....\$12

French Fries w. aioli.....\$8

Sweet Potato Fries.....\$10

Triple-Cooked Chips
rosemary salt.....\$10

BAR & BISTRO MENU

Chicken Liver Parfait
onion jam, puff pastry.....\$18

Steak Tartare
cured smoked egg.....\$19

Olives.....\$10

Soup of the Day
crusty bread.....\$10

Charcuterie Board
selection of cured meats,.....
char-grilled vegetables,.....
pickles, house-made chutney.....
1 person.....\$14
to share (3-4 people).....\$38

Butcher's Block

250g Rump
Wagyu MB 6+.....\$32

300g Scotch
John Dee, MB 6+.....\$39

200g Hanger
Brunette Downs.....\$26

*served with a triple-cooked chips & a
choice of sauce red wine jus,
béarnaise, peppercorn, cafe de paris

Desserts

Lemon Tart
berry compote,.....
chantilly cream.....\$15

Creme Brûlée
raspberry.....\$15

Banana Mille Feuille
popcorn praline,.....
house made ice-cream.....\$15

House-Made Sorbet.....\$9

Affogato
espresso,.....
house-made ice-cream.....\$8
add Frangelico liqueur.....+\$6

Cheeseboard
grapes, lavosh,.....
house-made chutney,.....
soft, blue, hard cheese.....
1 cheese.....\$14
3 cheeses (to share).....\$38



Tuesday Rump & Red | Sunday roast

