

APERITIF

Mimosa	15
Peach Bellini	15
Jug of homemade lemonade	12
Jug of Pimm's No 1 Cup with fresh fruit	30
Avoca homemade brown bread	6
Sydney Rock Oysters Natural or Kilpatrick	4.5 / 5 each

MENU

Antipasti Platter- Jamon Serrano, Kangaroo jerky, warm chorizo, grilled peach, marinated octopus and mixed olives served with spiced ricotta, beetroot chutney, Avoca bread and wattle seed crisp bread **30**

Vegetarian Tasting Platter- Sweet potato stuffed zucchini flower, fried porcini tortellinis, grilled saganaki, air-dried vegetable crisps, pumpkin and spinach roulade, mixed olives and spiced nuts with Avoca bread and wattle seed crisp bread **30**

Summer Grain Salad- Assortment of grains and toasted seeds with roasted pumpkin, grilled saganaki, spinach leaves and a verjus dressing **24** *Add chicken / slow cooked salmon/lamb* **30**

Chopped Salad- Kale, green beans, cos, baby and air dried tomato, olives, soft-boiled egg, crispy prosciutto, fine herbs and croutons with a buttermilk dressing **24** *Add chicken/ slow cooked salmon/lamb* **30**

Duck Crepes- Warm roasted whole duck crepes filled with vegetable coleslaw and flavored with anise, orange and maple **30**

Szechuan Pepper Calamari Salad- Shredded courgette, Vietnamese mint, Avocado, fresh lime, radish, cherry tomato with mild chilli and cucumber dressing **30**

Heirloom & Truss Tomato Tart- handmade pastry base with goats camembert, creamed baby leeks, pine nuts and dressed leaves **24**

Market Fish- Served with Scampi tails, Jerusalem artichoke, native ice plant, cucumber salsa and a shellfish bisque **32**

Porcini and Ricotta Gnocchi- Pan fried light ricotta and porcini gnocchi with king brown mushrooms, black garlic puree, walnuts and aged Romano **28**

Lamb Two Ways- Native herb crusted two point rack with shank croquette, pea puree, sugar snaps and slow roasted tomato **30**

Spatchcock- roasted half bird served on Moghrabieh couscous with a grilled baby carrot terrine, crisp prosciutto and spinach puree **30**

Burnt Orange Fish Pie- A selection of fresh fillets in a creamy leek and white wine sauce topped with crispy butter puff pastry and salad greens **30**

Wagyu Beef Burger- 9+ score beef with house coleslaw, gruyere, beetroot and tomato relish and cornichons on a brioche cross bun **26**

Grass-fed Sirloin - served with twice cooked potato rosti, caramelized shallots and a veal jus **34**

SIDES TO SHARE

Warm butternut pumpkin with baby spinach, pumpkin seeds, kale, roasted hazelnuts, tahini and bush honey yoghurt **10**

Green Papaya- shredded green papaya, peanuts, fresh mango, green beans, radish and bean shoots **10**

French-cut chips with rosemary salt **10**

Please note a 10% surcharge applies on weekends and public holidays.
Please note that we do not split bills.

KIDS

Kids Special- served with a Smartie cookie and a choice of orange juice, apple juice, chocolate milk or strawberry milk **16**

Beer battered flathead fillets

Pasta spirals with napolitana sauce

Mini cheese burger with chips

AFTER

Peach, apple and Kakadu plum crumble with a macadamia praline and vanilla bean ice cream **15**

Merry's Honey Cake- bush honey cake with lemon myrtle and caramelized white chocolate mousse, burnt lemon curd and a blood orange sorbet **15**

Banoffee Pie- Maple roasted pecans, dulce de leche and Belgian chocolate ribbons **15**

Neapolitan- Madagascan vanilla pastry cream mille feuille with strawberry semifreddo and warm chocolate sauce **15**

CHEESE

Please ask your server for daily selections

1 cheese **12** 2 cheeses **22** 3 cheeses **26** 4 cheeses **32**

SWEET TREATS

Chocolate Brownie, Salty Peanut Caramel Slice **7**

Pistachio and meringue cake **8**

Macadamia frangipane tart **9**

Today's Cupcakes, please ask your server **5**

Kids: Banana sundae **6**

DRINKS

Espresso **3.6**

Macchiato **3.6**

Cappuccino **4.3**

Flat White **4.3**

Long Black **4.3**

Latte **4.3**

Mocha **4.5**

Extra shot/large/soy milk/decaf

Add **50c**

Hot Chocolate **4.5**

Chai Latte **4.5**

English Breakfast Tea **5**

Earl Grey Tea **5**

Irish Breakfast Tea **5**

Russian Caravan Tea **5.5**

Orange Pekoe Tea **5.5**

Gunpowder Green Tea **5.5**

Peppermint Tea **5.5**

Chamomile Tea **5.5**

Lemongrass Tea **5.5**

Organic Berry Tea **5.5**

Chai Tea **5.8**

Still or sparkling water

500ml/750ml **6/9**

Elderflower presse **6**

Coca cola or diet **6**

Lemon lime and bitters **6**

Freshly squeezed orange juice **8**

Iced coffee/chocolate **6**

Cranberry juice **6**

Kids Chocolate or

Strawberry milk **4**

Babycino **2**

Please note a 10% surcharge applies
on weekends and public holidays.

Please note that we do not split bills.

