



BAR
RESTAURANT
CELLAR

Small Plates

Herbed Focaccia, Cultured Butter <small>V DFO</small>	6ea
Sydney Rock Oysters, Mignonette <small>GF DF</small>	6ea
Shishito Peppers, Pepper Labna, Lemon <small>V GF</small>	14
Chickpea Battered Zucchini Flower, Aioli <small>V GF DF</small>	14
Pastrami Spiced Wagyu Salami, Pickled Peppers	14
Sweet Corn & Mozzarella Croquettes	16
Lamb Skewer, Tahini, Green Onion	21
Fried Prawns, Crispy Garlic Crumb	18

Burgers & Sandwiches

Fish Finger Sandwich, Gribiche, Milk Toast, Fries	22
Malt Steak Sandwich, Horseradish Cream, Roasted Onion, Fries	28
Brisket Burger, American Cheese, Onion, Potato Bun, Fries	26

Mains

200g Grain Fed Rump Steak, Red Wine Jus, Fries <small>GF DF</small>	29
Pork Cutlet, Salad Greens, Red Wine Mustard Butter, Fries <small>DFO GF</small>	33
Parisienne Gnocchi, Walnut, Pea, Lemon <small>V</small>	32
Grilled Wagyu Shoulder, Greens, Red Wine Mustard Butter, Fries <small>DF</small>	42

Sides

Charcoal Grilled Broccolini, Anchovy Dressing <small>GF DF</small>	16
Fries, Chilli Lime Salt, Aioli <small>V GF DF</small>	15
Heirloom Tomato and Peach Salad <small>GF DF</small>	15

Desserts

Malt Brownie, Malted Milk, Pecan <small>GF</small>	16
Two Piece Australian Cheeseboard	16