

STARTERS

Sonoma Sourdough 10
sea salt honey butter

Hand Rolled Garlic + Herb Pizza 12
add cheese 3

Crumbed Marinated Olives (v) 12
garlic, chilli, rosemary, thyme, whipped ricotta

Meatball Bruschetta 19
sourdough, pork + fennel meatballs, tomato sugo,
basil, parmesan

Our Signature Wings 22
buttermilk fried chicken wings, tossed in either buffalo,
honey BBQ or Korean BBQ sauce

Szechuan Baby Octopus (i) 22
with Asian salad, lime aioli, chardonnay dressing, crispy
shallots

Crispy Zucchini Flowers (v) 23
filled with whipped ricotta on romesco sauce (3)

Antipasto Platter for Two 27
selection of dry aged and cold meats, marinated tomatoes,
baby mozzarella, aged pecorino, chilli jam, pickles, slaw

Truffled Mushroom + Parmesan Arancini (v) 19
with smokey tomato chutney

MAINS

Smokey BBQ Hunters Chicken (dfa) 31
char-grilled chicken, bacon, avocado, smokey BBQ sauce,
mozzarella, fries, onion rings, salad

Pork Cutlet (gfa) 34
400g char-grilled Otway pork cutlet, chat potatoes, green
beans, apple, raisins, Pedro Ximenes jus

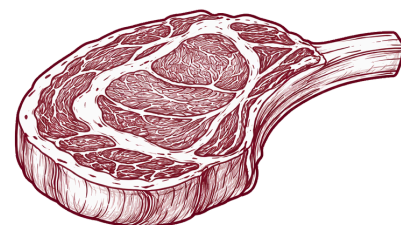
16hr Slow Cooked Brisket 39
400g beef brisket, house made BBQ sauce, chips, salad,
slaw, corn, onion rings

BBQ Pork Ribs (gf,df) Half 38
Full 52
chips, salad, onion rings, slaw, corn

FACTORY PLATTER FOR TWO

89

BBQ pork ribs, Wagyu brisket, buttermilk fried chicken wings, onion rings, trio cheese sticks, charred corn, house slaw, chips + dips



Ask our chefs about our dry aged steaks available

GRILL

Atlantic Salmon + King Prawns (gfa, i) 39
chat potatoes, broccolini, heirloom tomatoes, burnt
butter sauce

Fillet au Camembert 45
grain fed yearling eye fillet, Shoalhaven camembert,
creamy mash, Dutch carrots, port + pink pepper jus

Time + Tide (gfa, i) 49
eye fillet, charred king prawns in shell,
creamy mash, broccolini, lemon butter

300g SA Black Angus Porterhouse 35

300g Black Onyx MS+4 Rump Steak 38

200g SA Grain Fed Yearling Eye Fillet 38

300g MS+4 Southern Rangers Scotch 49

*all steaks served with chips, slaw, corn + your choice of
butter*

PASTA

Lamb Ragu Rigatoni 29
slow cooked lamb shoulder, rosemary, parmesan, gremolata

King Prawn Linguini (i) 36
king prawns, garlic, chilli, cherry tomato, parsley, bisque

gluten free pasta available + 2

CLASSIC PIZZA

Margherita (v) 19
cherry tomato, mozzarella, basil, napolitana base

Vegetarian + Halloumi (v) 19
mushroom, onion, capsicum, olives, halloumi, napolitana base

Ham + Pineapple 21
ham, pineapple, mozzarella, napolitana base

Loaded Pepperoni 21
double pepperoni, mozzarella, napolitana base

Chicken, Bacon, Avocado 24
chicken, bacon, avocado, aioli, mushroom, mozzarella,
napolitana base

Supreme 25
beef, pepperoni, ham, mushroom, onion, capsicum, olives,
mozzarella, napolitana base

Meat Lovers 25
ham, Angus beef, pepperoni, BBQ base

*gluten free pizza bases available + 4
all pizzas are made on housemade sourdough*

SIGNATURE PIZZA

Quattro Fomaggi (v) 23
gorgonzola, smoked scarmoza, fontina, parmesan, honey

Calabrese 24
spicy Nduja sausage, onion, capsicum, mozzarella, parmesan,
napolitana base

Frutti di Mare (m) 26
prawns, squid, octopus, lemon zest, capers, garlic, chilli,
parsley, dashi oil, mozzarella, parmesan

Prosciutto e Rucola 26
prosciutto, burrata, rocket, onion jam, black pepper

KIDS MENU

Grilled Chicken w Salad 13

Salt + Pepper Prawns w Salad (i) 13

Steak, Chips, Salad 13

Southern Fried Chicken Wings w Salad 13

DESSERTS

House-made Panna Cotta 14
vanilla panna cotta with seasonal fruit compote

SIDES

Charred Corn 5

Seasonal Vegetables 6

Side Salad 6

Chips 10

Onion Rings 10

SAUCES

Port + Pink Pepper Jus 4

Mushroom 4

Béarnaise 4

BUTTERS

Hunter Valley Red Wine + Rosemary

Smoked Garlic + Thyme

Herb + Mustard



*please notify our staff if you have any allergies or dietary
requirements.*

*v - vegetarian | dfa - dairy free available
gfa - gluten free available*

*seafood origin:
a - Australian | i - imported | m - mixed*