

THE LIVING ROOM

APPETISER

Tomato soup, croutons, basil, olive oil	✓ ⊗	18
Sydney Rock oysters, shallot mignonette	⊗	30
Porcini, gruyere & spinach arancini, pesto dip	✓	18
BBQ pork steamed buns		16
Caesar salad with croutons & parmesan	✓	18
with chicken & bacon		22

SANDWICHES & BURGERS

Chicken club sandwich, bacon, free-range egg, lettuce, vine-ripened tomato		25
Wagyu beef burger, cheese, tomato & lettuce, crispy onions		26
Field mushroom and tofu burger, Spanish onion and sweet potato fries	✓	24

All burgers and sandwiches are served with thick-cut chips

MAIN COURSE

Choice of penne or linguine pasta with:		
tomato sauce or arrabbiatta	✓	24
wagyu bolognese		30
Beer-battered fish and chips, crushed peas, tartare sauce		34
Grain-fed sirloin, grilled broccolini, sundried tomatoes, jus	⊗	40
Garlic prawns, Israeli couscous, peppers, peas and chilli oil		30
Cone Bay barramundi, green beans, hazelnuts, pickled onions, passata	⊗	36

SIDES ✓

10

French fries or thick-cut chips	
Steamed rice	⊗
Green Beans	⊗
Green salad	⊗
Mash potatoes	⊗

DESSERT ✓

18

Raspberry & lime cheesecake, salted short bread, lime sponge		
Classic crème brûlée, strawberry preserve, almond sponge	⊗	
Chocolate rocher mille-feuille, whipped Jivara ganache, hazelnut cream, salted caramel sauce		
Selection of homemade ice cream and sorbet (three scoops)	⊗	
Selection of Australian cheese, muscatels, quince paste, crackers		three 18 five 24

CHILDREN'S MENU

Tomato soup	✓	12
Cheeseburger with French fries		18
Ham and cheese toastie with salad & crisps		14
Penne pasta with choice of:		
fresh tomato sauce ✓ or beef bolognese sauce		14
Chocolate brownies with vanilla ice cream		12

✓ Vegetarian ⊗ Gluten free

For best dining experience, food should be consumed immediately

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WINES BY THE GLASS

Sparkling (120ml)

NV Cloudy Bay	<i>Pelorus</i>	Marlborough, NZ	19
NV Veuve Cliquot	<i>Ponsardin</i>	Reims, FR	29
NV Veuve Cliquot Rosé	<i>Ponsardin</i>	Reims, FR	33

White (150ml)

2019 Coates	<i>Sem/Sauv Bl.</i>	Adelaide Hills, SA	15
2020 Punt Road	<i>Pinot Gris</i>	Yarra Valley, VIC	13
2018 Nugan Estate	<i>Chardonnay</i>	King Valley, VIC	14

Premium White (150ml)

2018 Domaine Vacheron	<i>Sauvignon Blanc</i>	Sancerre, France	26
2019 Lake's Folly	<i>Chardonnay</i>	Hunter Valley, NSW	40

Rose (150ml)

2018 Domaine Gueissard	<i>Mourvedre</i>	Bandol, France	13
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Orange (150ml)

2016 Castagna Harlequin	<i>Viognier Blend</i>	Beechworth, VIC	25
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Red (150ml)

2018 Luna Estate	<i>Pinot Noir</i>	Martinborough, NZ	15
2017 Eden Road	<i>Syrah</i>	Canberra, ACT	17
2017 Smith & Hooper	<i>Cab/Merlot</i>	Wrattontully, SA	13

Premium Red (150ml)

2015 Yalumba Tri-Centenary	<i>Grenache</i>	Barossa Valley, SA	28
2018 Torbreck The Struie	<i>Shiraz</i>	Barossa Valley, SA	27
2017 Rockford Rifle Range	<i>Cabernet Sauv</i>	Barossa Valley, SA	30

Dessert Wine (75 ml)

2016 Royal Tokaji	<i>Furmint</i>	Tokaj, Hungary	16
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OUR SIGNATURE COCKTAILS

Spiced Rum-Fashioned	22
<i>Brix Spiced Rum house-made chamomile syrup bitters</i>	

Botanical G&T	22
<i>Four Pillars Gin St Germain pink peppercorns & grapefruit</i>	

Bartender's Bluff	22
<i>Archie Rose Vodka Licor 43 pineapple juice agave</i>	

Teq on Watermelon Sugar	24
<i>Herradura Plata watermelon & grapefruit juice tonic water</i>	

BEER

Domestic

Lord Nelson	Three Sheets Pale Ale	Sydney, NSW	12
Stone & Wood	Pacific Ale	Byron Bay, NSW	11
James Boags	Premium Lager	Launceston, TAS	10

International

Peroni	Lager	Italy	11
Asahi	Lager	Japan	11



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