



Entrees

SYDNEY APPELLATION OYSTER kimchi apple cider	40 ^{1/2 DOZ.}
HOUSE MARINATED AUSTRALIAN KALAMATA OLIVES	9
SONOMA SOURDOUGH smoked butter	12
BURRATA onion & tomato relish, caraway, sorrel leaf	25
SWORDFISH CEVICHE avocado, coconut yuzu kosho, wasabi pea furikake, iceberg lettuce	27
WAGYU STEAK TARTARE burnt onion cream, green pepper, potato crisps, egg yolk	28
PIG'S HEAD SPRING ROLLS(2pcs) chimichurri	22
CHICKEN WINGS Humphrey's hot sauce, coriander	22
FRIED OCTOPUS Bulldog sauce, bonito aioli	21
SPICED BUTTER FRIED ROMANESCO green chilli pesto, almond & raisin salsa	23

Mains

CHICKEN JALAPEÑO SALAD 24

roasted chicken, jalapeño, cucumber, dill, bacon, lime

TUNA POKE BOWL 28

sushi rice, edamame, iceberg lettuce, cucumber, pickled ginger, nori flake, egg

SPINACH AND FETTA PIE 29

muhammarra, fine herbs, parmesan

LINGUINI 26

tomato, garlic, parsley, parmesan

RICOTTA GNOCCHI 32

seasonal mushroom, parmesan, pine nut, sage

HOUSE MADE CHICKEN SCHNITZEL 26

chips, slaw

FISH & CHIPS 35

silver dory, chips, house tartare

PETE'S CHICKEN BURGER 28

crumbed chicken breast, slaw, house pickle, hot sauce, aioli, chips

HUMPHREY'S WAGYU BURGER 28

house sauce, lettuce, tomato, house pickle, American cheese, chips

STEAK SAMBO	29
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onion ring, tomato, lettuce, cheese, chips

WAGYU RUMP CAP 250G (MBS4+)	62
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chips, choice of sauce

STEAK FRITES	38
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220g beef striploin grass fed, Café de Paris, red wine jus, chips

Sides

HOUSE SALAD	15
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baby gem lettuce, market leaf, house dressing

PEAR & FENNEL SALAD	17
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nashi pear, grapefruit, fennel, goat fetta, pepitas, caramelised whey

CHARRED CABBAGE	16
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smoked labneh, Harissa oil

TRIPLE COOKED WAGYU FAT ROASTIES	16
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garlic, rosemary

CHIPS	14
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house seasoning

Sauces

HOUSE HOT SAUCE	6	MUSHROOM	4.⁵
FOUR PEPPER	4.⁵	PORT & RED WINE JUS	4.⁵

Kids (12 and under)

All meals served with a choice of:
fries, house salad or seasonal veg

KIDS BURGER	14
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KIDS SCHNITZEL	14
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KIDS FISH	14
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KIDS CHEESY PASTA	14
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Dessert

TIRAMISU PARFAIT	18
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Coffee, Kahlua ganache, feuilletine

BANOFFEE DELICE	18
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caramelised banana, toffee, crème fraiche, candied
pecan



Cocktails

Signature



ORCHID-MAI TAI | 24

Jasmine tea infused
Bacardi, Joseph Catron
pear, Triple Sec, Orgeat,
Pineapple and Lime



COCO-LOCO | 24

Espolon Reposado
Tequila, Joseph Catron
Strawberry , Coconut,
Lime and Aquafaba



FRANKLY MY DEAR | 24

Gordon's Gin, Italicus
Bergamot liqueur,
Starlino Arancione
aperitif, butterfly pea ,
Lime, Orange and soda



SPINING IN SICILY | 26

Espolon Blanco
Tequila, Campari,
Parais Lychee liqueur,
Ouzo Plomari and
Blood orange soda



SILKY MAGIC JAMESON | 28

Jameson Black barrel
banana infused, Ron
Zacapa Rum, Giffard
Banana Liqueur, Fee
brother walnut bitter, Fee
brother dark chocolate bitter



AFFAIR WITH ROSE & MARY | 26

Brix mango rum, Luxardo
Limoncello, Passionfruit
puree, Oolong tea,
Housemade rosemary
syrup and Lemon

Carafe

— 32 —

PALOMA

Espolon Blanco, lime juice,
Fever Tree Ruby Grapefruit
soda, rosemary syrup

— 32 —

PIMM'S CUP

Pimm's liqueur , mixed
berries , cucumber,
mints and lemonade

Classics

— From 20 —

Enquire with our
world class staff
for options

Spritzes

— 18 —

Aperol | Averna | Campari
Cynar | Braulio | Limoncello
Ancho Reyes Chilli Verde

Beer/Cider/RTD

	Schooner	Pint
Carlton Draught	9 ^{.5}	12 ^{.5}
Carlton Dry 3.5	9 ^{.5}	12 ^{.5}
VB	9 ^{.5}	12 ^{.5}
Great Northern Super	9	12
Balter XPA	13	16 ^{.5}
Stone & Wood Pacific Ale	13	16 ^{.5}

	Packaged
Corona	11
Good Folk Japanese Black	11
Barossa Cider Co Squashed Apple	12
Frank Raspberry Pear Cider	12 ^{.5}
W Juicy Peach Seltzer	13
Asahi Super Dry	11
Brookvale Union Ginger Beer	12

Wine

Champagne & Sparkling

			125ml	Bottle
NV	Pol Roger Brut Reserve	<i>Champagne, FRA</i>		150
NV	Cavedon Adelia Prosecco	<i>King Valley, SA</i>	10	55
2024	Wangolina Moscato	<i>Limestone Coast, SA</i>	15	85

White

			150ml	250ml	Bottle
2023	West Cape Howe "RR" Sauvignon Blanc	<i>Mount Barker, SA</i>	11	18	54
2024	Soho Peggy Sauvignon Blanc	<i>Marlborough, NZ</i>	14	23	69
2023	Le Pezze Pinot Grigio Delle Venezie	<i>Veneto, Italy</i>	12	20	60
2023	Unico Zello "Jade & Jasper" Fiano	<i>Clare Valley, SA</i>	12	20	60
2024	Wangolina Chardonnay	<i>Limestone Coast, SA</i>	13	21	65

Rosé

			150ml	250ml	Bottle
2022	Lou Parais Rosé	<i>Provence, FRA</i>	13	22	67
2022	Teusner "Salsa"	<i>Barossa Valley, SA</i>	12	19	59

Red

			150ml	250ml	Bottle
2024	Cavendon Pinot Noir	King Valley, VIC	14	23	70
2021	Head “Heart & Home” Red Blend	Barossa Valley, SA	13	21	64
2021	Charlish & Co. Shiraz	McLaren Vale, SA	13	22	65
2022	Rymill “Dark Horse” Cabernet Sauvignon	Woonawarra, SA	13	21	68
2023	Paxton “Queen of the Hive” Chilled Red	McLaren Vale, SA	14	20	65

Dessert

			60ml	Bottle
2023	Frogmore Creek Iced Riesling	Coal River Valley, TAS	13	75 375ml
2015	Chateau Roumieu Sauternes	Bordeaux, FRA	18	115 375ml

Non-Alcoholic

Mocktails

GUAVA VIRGIN MOJITO | 18

Fresh Guava puree, fresh mint, Housemade 5
spice syrup, Lime and club soda

PINK PEARL | 18

Strawberry, Pink grapefruit, Yuzu citrus,
Rhubarb and Aquafaba

Add Gin or Vodka for \$12

Tea

Loose leaf with refills

English Breakfast	7
Sticky Chai	7
Organic Sencha Green	7
Peppermint	7
Vietnam High Mountain Oolong	7
French Earl Grey	7
Chamomile	7

Coffee

Espresso	5
Macchiato	5
Ristretto	5
Piccolo	5
Long Black	5
Flat White	6
Latte	6
Cappuccino	6
Mocha	6
Hot Chocolate	6

Kindly note that tea and coffee are served until 3:00 PM each day.
We appreciate your understanding.

Juice

Cloudy Apple	5 ⁵
Orange	5 ⁵
Cranberry	5 ⁵
Pineapple	5 ⁵