



Sunday Dining

Hummus, black garlic & chilli oil, grilled flatbread 12

Prawn 'toast-ada', hot & sour green chilli sauce 14ea

Lamb merguez spring rolls (2pc), green harissa 16

Willy's duck liver pate, seasonal preserve, 'Dawn Bakery' sourdough toast 20

Classic steak tartare, puffed rice crackers 24

Taramasalata, hot smoked trout, pickled onions, grilled flatbread 25

Daily cheese seasonal preserve, fruit, lavosh 15/28/36

Grass fed BBQ bacon cheeseburger, cos, onion, pickles, mustard mayo, fries 27

Crumbed barramundi burger, house tartare, cheese, pickles, fries 25

Ricotta & rapa gnocchi, king brown mushrooms, porcini cream, sage oil, pangrattato 28

Chargrilled nduja octopus, citrus & fennel salad, grilled peach mole 32

Chicken schnitzel, fior di latte, prosciutto de parma, napoli, rocket salad, reggiano 33

Pan roasted market fish, Provençal potato salad, tarragon goddess mp

Sunday Roasts [available until sold out]

Roast Black Angus sirloin, yorkshire pudding, horseradish cream

Roast Northern Rivers Pork Belly, Crackling, Apple Sauce

Slow Roasted shoulder of Cowra lamb, mint sauce

[All served with roast potato, fennel & pumpkin, sweetcorn, cauliflower cheese, seasonal greens & proper gravy]

Yorkshire pudding 5

Hot chips & chook salt 9/12

Paris mash, chicken gravy 9

Steamed seasonal greens, romesco 9

Leaf salad, pickled onion, honey mustard vinaigrette 9

Baby cos wedge, Caesar dressing, croutons 10

[please check our blackboards for daily specials & ask our staff for dessert menu]

(15% surcharge on public holidays)