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TO BEGIN

Miche Sourdough V Country sourdough with softly cultured butter & a little sea salt **8**

Sydney Rock Oysters (A) GF Freshly shucked and served au naturel with hot sauce or lemon **7.5 ea**

Zucchini Flower GF Filled with sweet prawn and tarragon, served with a classic salsa rosa **12 ea**

ENTRÉE

Grilled Asparagus V, GF Served with whipped goat's cheese, green tomato & a touch of chilli **22**

Bluefin Tuna (A) GF Finely prepared with seasonal citrus, fragrant basil & Aleppo pepper **28**

Country Pork Terrine GF A traditional terrine with pear mostarda, frisée salad & English mustard **24**

Beef Carpaccio GF Thinly sliced Angus beef with kohlrabi rémoulade, freshly grated horseradish & broadleaf rocket **24**

MAIN

Ricotta Gnudi Soft ricotta dumplings with sweet summer corn, spinach & plenty of grated Parmesan **32**

Market Fish (A) GF Simply cooked and served with mussels, capers, preserved lemon & parsley **49**

Lamb Rump GF Tender lamb served with raw fennel, garden peas & a fresh green goddess dressing **36**

Riverine Striploin 300g Served with classic peppercorn sauce & crisp skin-on chips **48**

SIDES

Chips V Proper skin-on potatoes, twice cooked until crisp & golden **13**

Mixed Leaves VG, GF A selection of young leaves with a delicate Chardonnay vinaigrette **15**

Garden Beans V, GF Handpicked beans, lightly dressed with lemon vinaigrette & almonds, served warm **15**

PUDDING

Sherry Trifle An English trifle of rhubarb compote and fresh strawberries, layered with light cardamom sponge & a generous spoonful of lemon cream **16**

Chocolate Marquise GF An indulgent chocolate marquise, served with blood orange, vanilla and cultured kefir, balanced by bright citrus & a cool, creamy finish **16**

BANQUETS

A shared menu served family-style
Minimum 10 guests

$75 per person

Miche Sourdough Country sourdough with softly cultured butter & a little sea salt V

Grilled Asparagus Served with whipped goat's cheese, green tomato & a touch of chilli V, GF

Country Pork Terrine A traditional terrine with pear mostarda, frisée salad & English mustard GF

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Lamb Shoulder Tenderly roasted lamb served with raw fennel, garden peas & a fresh green goddess dressing GF

Chips Proper skin-on potatoes twice cooked until golden & crisp V

Garden Beans Handpicked beans, lightly dressed with lemon vinaigrette & almonds, served warm VG, GF

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Sherry Trifle A proper English trifle of rhubarb compote and fresh strawberries with light cardamom sponge & a generous spoonful of lemon cream



$90 per person

Miche Sourdough Country sourdough with softly cultured butter & a little sea salt V

Zucchini Flowers Filled with sweet prawn and tarragon, served with a classic salsa rosa GF

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Grilled Asparagus Served with whipped goat's cheese, green tomato & a touch of chilli V, GF

Bluefin Tuna (A) Finely prepared with seasonal citrus, fragrant basil & Aleppo pepper GF

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Market Fish (A) Simply cooked and served with mussels, capers, preserved lemon & parsley GF

Lamb Shoulder Tenderly roasted lamb served with raw fennel, garden peas & a fresh green goddess dressing GF

Chips Proper skin-on potatoes twice cooked until golden & crisp V

Garden Beans Handpicked beans, lightly dressed with lemon vinaigrette & almonds, served warm VG, GF

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Sherry Trifle An English trifle of rhubarb, fresh strawberries, cardamom sponge & lemon cream

Chocolate Marquise Served with blood orange, vanilla and cultured kefir, balanced by bright citrus & a cool, creamy finish GF

15% Public Holiday Surcharge. Please alert your server of any dietary requirements.

COCKTAILS

APEROL SPRITZ 19
Aperol, orange, fizz

MARTINI 24
42 Below vodka or Bombay Sapphire gin, dry or wet, olive or twist

TOMMY'S MARGARITA 25
Cazadores Blanco tequila, fresh lime, agave
Upgrade to spicy Patrón margarita +$1

NEGRONI 24
Four Pillars olive leaf gin, Campari, sweet vermouth

COSMOPOLITAN 24
42 Below vodka, cointreau, cranberry, fresh lime

ESPRESSO MARTINI 24
42 Below vodka, Grada coffee, cold brew

LOW & ZERO

Heaps Normal High Hopes prosecco, Hilltops, NSW <0.5% abv	13/52
ZZVINO sparkling chilled red, Riverland, SA <0.5% abv	13/52
T.I.N.A 3.0 sparkling ginkgo with saltbush & pink guava, Mel, VIC 0% abv	16
Heaps Normal Quiet XPA, Marrickville, NSW <0.5% abv	10



SPARKLING

	150ml	Bottle
NV Coeur des Sages Le Joueur Blanc de Blancs, Burgundy, FR	16	75
NV Emrich-Schönleber Riesling Sekt, Nahe, GER		150
2017 Tyrrell's Blanc de Blancs, Hunter Valley, NSW		125
NV Louis Roederer Collection, Champagne, FR	39	195
NV Egly-Ouriet Grand Cru, Champagne, FR		475
2019 Bonnet-Ponson Seconde Nature Rosé, Champagne, FR		260

WHITE

	150ml	250ml	Bottle
2025 Gullyview Estate Lot Two Three Riesling, Clare Valley, SA	16	26	75
2024 Domaine Durrmann Riesling sur Calcaire Cuvée Nature, Alsace, FR			120
2020 Max Kilburg Ohligsberg Trocken Riesling, Mosel, GER			155
2023 Stefan Vetter Sylvaner, Franken, GER			120
2025 Lucy M Savagnin Sensual, Adelaide Hills, SA			75
2025 Bande Apart Aligoté, King Valley, VIC	19	30	90
2023 Caprera Fortuna Trebbiano d'Abruzzo, Abruzzo, IT			105
2025 Marco Pezzuto Brighéla Roero Arneis, Piemonte, IT			125
2024 Debussy Rêverie Chardonnay, Languedoc-Roussillon, FR	13	20	60
2024 Testalonga Baby Bandito Keep on Punching Chenin Blanc, Swartland, SA			95
2023 Domaine Sauveroy Clos de Sables Chenin Blanc, Loire Valley, FR	20	32	95
2023 Thomas Batardière Les Cocus Chenin Blanc, Loire Valley, FR			220
2026 Ten Minutes by Tractor 10X Pinot Gris, Mornington Peninsula, VIC	18	29	85
2024 Settlement Heritage Sauvignon Blanc, Marlborough, NZ	16	26	75
2023 Domaine Naturaliste Sauvage Sauvignon Blanc, Margaret River, WA			85
2024 Domaine Jolly et Fils Petit Chablis, Burgundy, FR	21	34	98
2025 La Sœur Cadette Yonne Chardonnay, Burgundy, FR			135
2024 Parley Capitaine Chardonnay, Limestone Coast, SA			90
2024 Ten Minutes by Tractor Estate Chardonnay, Mornington Peninsula, VIC			135
2024 Neldner Road Steinborner Marsanne, Barossa Valley, SA	25	40	120
2022 Sylvain Pataille Marsannay Blanc, Burgundy, FR			320
2023 Scintilla Le Jeune Jaune Sauvignon Blanc, Adelaide Hills, SA [oxidative]	23	38	110
2020 Domaine O2Y L'Embellie Savagnin, Jura, FR			195

ORANGE & ROSÉ

2024 Les Fruits Peu de Peau Sauvignon Blanc, Adelaide Hills, SA	18	29	85
2024 Domaine Durrmann ZEGWUR Gewürztraminer Cuvée Nature, Alsace, FR	25	40	120
2019 Domaine Labet Macération Sur Charrière, Jura, FR			245
2025 Debussy Rêverie Rosé, Languedoc-Roussillon, FR			55

Continued...



ORANGE & ROSÉ

	150ml	250ml	Bottle
2024 Château de l'Aumérade Rosé, Provence, FR	18	29	85
2023 Cobaw Ridge Il Pinko Syrah+ Rosé, Macedon Ranges, VIC	25	40	120
2024 Romain le Bars Lirac Rosé, Rhône, FR			155
2021 Daniel Sage Nyctalopie Gamay/Pinot Noir [rosé-ish / light red], Ardèche, FR			175

RED

2025 Doom Juice Rouge Shiraz/Grenache, Riverland, SA [chilled]	16	26	75
2026 William Downie Tolmie Pinot Noir, Upper Goulburn, VIC	17	28	80
2024 Debussy Rêverie Gamay, Languedoc-Roussillon, FR	13	20	60
2024 Doom Juice La Rossa Lagrein/Graciano+, Riverland, SA [chilled]			75
2023 Sistema Vinari Novetat Total Callet/Manto Negro, Mallorca, SP [chilled] (1L)			125
2025 Poppelvej Rookie Grenache, McLaren Vale, SA	18	29	85
2025 La Sœur Cadette Bourgogne Rouge, Burgundy, FR			145
2024 Clos du Fief Beaujolais-Villages La Roche Gamay, Beaujolais, FR	20	32	95
2023 Les Bertrand Fleurie Phénix, Beaujolais, FR			165
2018 Domaine Génot-Boulanger Volnay Vieilles Vignes, Burgundy, FR			345
2024 Marco Pezzuto Garbín Langhe Nebbiolo, Piemonte, IT			135
2019 Azienda Agricola Sciara 760 metri Etna Rosso Nerello Mascalese, Sicily, IT			245
2015 Schnabel Zweigelt Kreuzegg, Styria, AU			130
2023 Ve D'Avior Cati Ribot Escursac, Mallorca, ESP			120
2023 Clos la Coutale Cahors Malbec+, Cahors, FR	20	32	95
2021 Maxime Magnon Corbières Rozeta Carignan+, Languedoc, FR			175
2022 Arnaud Lambert Saumur Brézé Mazurique Cabernet Franc, Loire Valley, FR	25	40	120
2022 Hervé Souhaut Saint Joseph Sainte Épine Syrah, Rhône, FR			285
2024 Saint-Damien Plan de Dieu Grenache+, Rhône, FR	20	32	95
2023 Domaine de Crève Cœur Séguret Grenache+, Rhône, FR			135
2025 Agricola K' Sands Shiraz, Barossa Valley, SA			185
2023 Neldner Road Barossa Shiraz, Barossa Valley, SA	18	29	85
2025 Battles Cabernet Sauvignon, Margaret River, WA	19	31	90