
All card payments incur a 1.5% surcharge.
A surcharge of 10% will apply on Sundays and a 15% surcharge on public holidays.

FEELING PICKY

OUR FOCACCIA	11
EVOO V, VG	
MANZANILLO OLIVES	13
Wollundry Grove Olives, Wagga Wagga GF, VG	
CHICKEN TERRINE	24
Pickles, fig & port chutney, our sourdough GFP	
CHEESE PLATE	12
Lavosh V, GFP one cheese + \$6 two cheeses + \$12 three cheeses +\$18	

SMALLS

PUMPKIN OVER COALS	23
Citrus labneh, pistachio & honey gremolata V, N	
GINO'S CAPRESE	24
Heirloom tomato, fior di latte, pesto, pine nuts V, GF, N	
GRILLED PEACHES	24
Stracciatella, prosciutto, basil, EVOO GF	
1/4 KOREAN FRIED CHICKEN	24
Kimchi, gochujang Kewpie N	
KINGFISH CEVICHE	27
Jalapeno, lime, capers, endive GF	
BEEF TARTARE	26
Tabasco & horseradish, pangrattato & chives, our sourdough GFP	

HUNGRY

KIPFLERS & NAPA CABBAGE	26
Chilli & chives, almond & chickpea crunch, pecorino VGP, GF, N	
SIR GEORGE BURGER	26
Wagyu patty, lettuce, tomato, pickles, burger sauce, milk bun, fries GFP additional +3	
FISH & CHIPS	26
Battered market fish, chips, lemon, our tartare	
PUTTANESCA	27
Mafaldine, local olives, anchovies, capers, pecorino VP	
PRAWN & CHILLI	33
Linguine, prawn, fermented chilli, tomato, citrus, pangrattato	
CHICKEN SCHNITZEL	27
Fries & house salad Add napoli, smoked ham & mozzarella – additional +3	
PORK PARMIGIANA	34
Fries & house salad	
HUMPTY DOO BARRAMUNDI	37
Cassoulet, EVOO GF	

FROM THE JOSPER

Sides ordered separately

1/2 CHICKEN OVER COALS	29
Tomato fondue, basil, EVOO GF	
WAGYU RUMP 300g	37
MB5+ graded, café de Paris, jus GF Picanha 350g – Subject to availability + \$12	
PORTERHOUSE 300g	44
Grain fed, chimichurri GF	
SCOTCH FILLET 400g	48
Pasture fed, green peppercorn sauce GF	

ON THE SIDE

FRENCH FRIES	11
Aioli V, VGP, GF	
WAGYU FAT POTATOES	12
Pecorino VGP, GF	
HOUSE SALAD	11
Radicchio, butterleaf, vinaigrette VG, GF	
GREEN BEANS	12
Cavolo nero, olive tapenade, almonds, crispy chili oil VG, GF, N	

TAG ALONGS

CRUMBED CHICKEN & CHIPS	13
PORK SAUSAGE & MASH GF	13
BATTERED FISH & CHIPS	13
ZUCCHINI LASAGNE parmesan V	13
KIDS ICE CREAM chocolate sauce V, GF	3

SECOND BELLY

BASQUE CHEESECAKE	13
Orange & gin marmalade V	
CHOCOLATE DELICE	13
Hazelnut crunch, Davidson's plum V, GF, N	
PAVLOVA	13
Cream, strawberries, finger lime V, GF	



GLOSSARY

Let's make it a little clearer...

Manzanillo – A type of olive tree. The highest fruit-to-pit ratio of all olives.

Labneh – is a soft Middle Eastern cheese made from strained yogurt.

Heirloom – “Ancient variety” – not associated with large-scale commercial agriculture.

Stracciatella – An Italian cheese made from pulled mozzarella curds with fresh cream.

Kimchi – Traditional Korean side dish, consisting of salted & fermented vegetables.

Caprese – An Italian salad comprising of tomatoes, mozzarella & basil.

Fior di latte – translating to “flower of milk” is a semi soft mozzarella.

Ceviche – A South American dish of marinated raw fish or seafood.

EVOO – is simply Extra Virgin Olive Oil.

Tartare – beef served raw. Originally given its name, as it was raw beef served with tartare sauce.

Linguini – translates to “little tongues”, is a flat spaghetti like pasta.

Mafaldine – Italian for “little queens” is a ribbon shaped pasta.

Schnitzel – A thin slice of pork or other light meat, coated in breadcrumbs and fried. Classic.

Humpty Doo – is a town in the Northern Territory. The saltwater barramundi is sustainably grown, and 100% Australian family owned.

Pangrattato – also known as “poor man’s parmesan” is a seasoned & toasted bread crumb.

Chimichurri is an Argentinian uncooked sauce of parsley, oregano, chilli & garlic.

Marble score – Or as seen on the menu “MB5+” is a score given to Australian wagyu to identify the marble of intramuscular fat that runs through the meat. Lowest (0) to highest (9).

Picanha – taken from the top of the rump. Higher marble content, giving it a buttery‘er’ flavour.

Café de Paris – is a flavoured butter for steak, made up with a mix of herbs & spices.

Pecorino – An Italian, salty, sheep milk cheese.

Tapenade – is a Provençal savoury paste, made usually from black olives & capers.

Basque cheesecake – has a creamy centre, with a caramelised “burnt” top & bottom.

Chocolate delice – “delicious”, simply a mousse set with gelatine and not eggs.

Australian natives – Lemon Myrtle, Davidson’s Plum & Fingerlime are all natives of Australia.