

ENTREES

Fresh shucked oysters, natural, lemon, each	6
Middle eastern spiced cauliflower, hummus, tahini yoghurt, ras el hanout, pomegranate (gf) (veg)	19
Heirloom tomato and buffalo mozzarella salad, fresh basil, evoo	21
Sweet corn, parsley and provolone arancini (veg)	19
Seared scallops, crisp pork belly, miso mayo, pea tendrils (gf)	24
Flash fried calamari, house made smoked sweet chilli, ginger sauce (gf)	19
Prawn & sand crab cannelloni, saffron lemon butter sauce	26
Vodka cured tuna, cucumber, radish crème fraiche	25
Green pea & mint falafels, fruit chutney (gf) (vgn)	19
COPPERHEAD PLATTER – duck liver pate, Calabrese salami, grilled chorizo, salt water pork Kennilworth black waxed cheddar, house pickles, chicken & pistachio terrine, organic olive sour dough	48

TO SHARE

Chips, rosemary salt, aioli	10	Roasted carrots, beans, hazelnut butter	10
House salad	10	Onion rings	10
Pearl cous cous, cherry tomato, cucumber, pickled onion, parsley, radish, vinaigrette	16		

BURGERS & PIZZAS

daily 11.30 - 3.00pm

Double Wagyu Beef Burger	29
Double wagyu patty, aged cheddar, smoky bacon, lettuce, tomato, stout braised onion, pickles, capsicum relish, aioli & chips	
Chicken Parmi Burger	28
Chicken schnitzel, smoked ham, napoli sauce, mozzarella, lettuce, tomato, pickles & chip	
Hot Salami Pizza	29
Hot salami, onion, fresh chilli, parsley	
Pork Belly Pizza	29
Pork belly, caramelised onion, rocket, smoky bbq sauce, parmesan	
Rocky Creek Mushroom Pizza	28
Olive oli, mushrooms, buffalo Mozzarella	

(gf) gluten free not coeliac (veg) vegetarian (vgn) vegan

Please note: a surcharge applies for eftpos & credit card transactions

15% surcharge applies for public holidays

MAINS

Stout braised lamb shoulder for 2 - malt molasses jus, mushy peas, rosemary kipfler potatoes, roasted carrots, port onions, mint jelly	79
Pork belly, spicy sweet and sour vegetables, toasted sesame seeds, crispy rice cake	39
Beer battered local fish, hand cut chips, house salad, rustic tartare sauce	35
Local seafood, fish, prawns, mussels & scallops, cannellini beans, tomato, leek, fennel, nduja infused focaccia (GFA)	42
Yellow dahl, green chilli, tomatoes, coriander, poppadum, chickpea dumplings, raita (gf) (vgn without raita)	33
Chicken Parmigiana, house crumbed free range chicken breast, smoked ham, Napoli sauce, mozzarella, hand cut chips & house salad	34
Confit duck, miso caramel, beetroot, burned orange	41
Today's fresh fish, seasonal garnish	MP
Grass-fed sirloin 300g, rosti potato, Rocky Creek Mushrooms, roast onion	49
<i>Add Mustards – Moutarde Royale seeded w/ Cognac, Fireman's, Green peppercorn, Honey mustard</i>	2
Black Angus rump 250g, crispy onion rings, hand cut chips, house salad, jus & Anchovy butter	38
<i>Add Mustards – Moutarde Royale seeded w/ Cognac, Fireman's, Green peppercorn, Honey mustard</i>	2
HOME MADE LINGUINE	
Local seafood, garlic, chilli, cherry tomatoes, fresh basil, evoo	39
Local Rocky Creek mushrooms, white wine, butter, cream, parsley (veg)	34
KIDS MENU up to 12 years old	
Ham & cheese pizza	Fish & chips
Spaghetti bolognaise	Crumbed chicken & chips
... and for dessert - vanilla ice cream with chocolate or strawberry topping	
DESSERTS	
French vanilla slice, poached rhubarb, vanilla custard	19
Matcha cheesecake, pecan crust, pandanus gel, lychee ice cream (gf)	19
Citrus cake, cinnamon, star anise, coconut ice cream (df)(gf)(vgn)	18
Donut sandwich, hazelnut ice-cream, raspberry jam, chocolate sauce	18
Cheese selection 1, 2 or 3	18/ 28/ 36
Muscateles, mustard fruits, biscuits, Woombye triple cream brie, Kenilworth black waxed cheddar, Berry's Creek oak blue	
Affogato - vanilla bean ice-cream, shot of espresso, biscotti with a shot of liqueur	16 23
Trio of ice-cream, biscuit crumb	18