BAR

CORN RIBS 11
Chipotle pepper, Lemon
(V) (GF)

TUNA CRUDO 24
Yuzu miso dressing, cucumber, citrus kosho, rice cracker, black sesame
(A)

POPCORN CHICKEN 21
Tomato relish

COCHINITA PIBIL GORDITA 17
Black bean, pickled onion, queso fresco
(GF)

SYDNEY ROCK OYSTERS
Natural **6**ea | **36** ½ doz | **72** doz
Kilpatrick **7**ea | **42** ½ doz | **84** doz
(GF) (A)

SCALLOPS 26
Mezcal and chipotle honey butter glaze, chorizo crumbs, corn rib, chicharron
(I) (GF)

CANDIED PECANS 6.5
(Ve) (GF)

STRACCIATELLA 21
Pickled zucchini, candied pecan, cherry tomato, leatherwood honey, sourdough
(GFP) (V)

GYOZA (5) 20
Duck & cabbage, chilli soy dip

FRIED SQUID 25
Lemon pepper, yuzu & sesame aioli
(I)

BISTRO

LINGUINE 35
Prawn & squid, pistachio pesto, zucchini, chilli, pangrattato
(I)

ROASTED CHICKEN 28
Alleop pepper roasted ½ chicken, green tahini sauce, bullhorn pepper & parsley salad
(GF)

CHICKEN SALAD 30
Grilled chicken, avocado, beans, orange, egg, burnt butter & pecorino dressing
(GF) (VP)

NORISH BOWL 26
Sauteed greens, wild grains, chermoula, whipped tofu
(GF) (V) (Ve)



BARRAMUNDI 38
Steamed barramundi, coconut & lemongrass curry, seasonal veg, jasmine rice
(GF) (A)

250G CRUMBED PORK CHOP 35
Creamy garlic & parmasan sauce, celeriac & apple remoulade

CHICKEN SCHNITZEL / HAM PARMIGIANA 27/30
Mixed leaf salad, chips

VODKA RIGATONI 28
Vodka, tomato, chilli, stracciatella, basil (V)

GRILL



All grill & burgers served with chips

300GM PORTORO SCOTCH FILLET 75
Grainfed MB4+, garlic shoot butter, broccolini
(GF)

400GM YAMBINYA STRIPLOIN 65
60-day dry aged grainfed MB2+ bone-in striploin, crushed potatoes
(GF)

220GM RUMP STEAK 30
Mixed leaf salad
(GF)

300GM STEAK FRITES 46
Grassfed MB2+ Pinnacle striploin, chimichurri
(GF)

ADD SURF & TURF (GF) (I) **10** | **ADD EXTRA MUSHROOM, PEPPERCORN OR GRAVY** (GF) **2.5**

BURGERS



SMASHED WAGYU BURGER 26
American cheese, onion, seeded mustard mayo
(GFP)

HALOUMI BURGER 26
Baba ghanoush, rocket, hot honey, crispy onion
(V) (GFP)

FRIED CHICKEN BURGER 26
Habenero & pineapple hot sauce, lettuce, tomato
(GFP)

LAMB BURGER 26
Tzatziki, aleppo pepper, feta, rocket, pickled onion
(GFP)

STEAK SANDWICH 27
Lettuce, tomato, caramelised onion, cheese, crispy potato, seeded mustard mayo
(GFP)

ADD ONS EGG 3 | BACON 4 | CHEESE 2 | GF BUN 4

(V) Vegetarian; (Ve) Vegan; (GF) Gluten Free; (VP) Vegetarian Possible; (VeP) Vegan Possible; (GFP) Gluten Free Possible
Seafood: (A) Australian; (I) International; (M) Mixed
Please be aware that all food is prepared in a kitchen that handles allergens. While all reasonable efforts are taken to accommodate dietary needs, we cannot guarantee that our food will be allergen free.
A 12% surcharge will apply on public holidays.

SIDES

CHIPS 13
Optional add on: Chicken salt (GF) (Ve) (V)

ROCKET & APPLE SALAD, CANDIED PECANS, PECORINO 14
sesame dressing (V)

CUCUMBER, AVOCADO & FETA SALAD 14
balsamic dressing (V)

Kids

15 years & under

KIDS EAT FREE SATURDAYS & SUNDAYS
Maximum 1 child per adult ordering a main meal

MINUTE STEAK (GFP) **15.5**
CHEESE BURGER 15.5
FISH AND CHIPS (I) **15.5**
PASTA AND SAUCE (V) **15.5**

Desserts

PASSIONFRUIT ICECREAM 11
Coconut and basil lemonade, genoise sponge
(V)

CLASSIC TIRAMISU 12
(V)



COCKTAILS

SIGNATURE COCKTAILS

VAUDEVILLE VILLAIN 23
Fris Vodka, Crème de Mure, Noilly Prat,
pomegranate, lime & blackberry jam

CLARIFIED COCONUT MARGARITA 26
coconut infused Blanco Tequila,
lime, coconut sugar

DITZY DAISY 24
Blanco Tequila, Moet champagne syrup, vanilla,
passionfruit, lime

BRÛLÉE NOIR 27
Buffalo Trace Bourbon, Amaro Averna,
cacao butter, cold brew, maple, crème brûlée foam

PPH BLOODY MARY 23/25
House made mary mix, choose Vodka or Mezcal

TOFFEE NEGRONI 25
Mount Gay Eclipse Rum, Harvey's Cream Sherry, Aperol

MOCKTAILS

IMPRESSIONIST 17
Pomegranate, raspberry,
mint, lemon, tonic

CRODINO 14
Non-alcoholic
Italian spritz

AKOYA PEARL 15
Chai tea, ginger,
lemon & whites

WINE LIST

WHITE

	Standard	Large	Bottle
Pinot Grigio, Adelaide Hills, SA, 'Tarot' by Alpha Box & Dice	12.5	20.5	61
Riesling, North Canterbury, NZ, Greystone	17.5	28.5	86.5
Sauvignon Blanc, Marlborough, NZ, Scorpius	14.5	23.5	71
Chardonnay, Hunter Valley, NSW, 'Hunter Valley Chardonnay' Tyrrell's	13.5	22.5	66
Soave, Veneto, IT, Monte Tondo	13.5	22.5	66
Chardonnay, Chablis, FR, 'Les Chanoines', Domain Larouche	19.5	32.5	96.5
Chardonnay, Premier Cru, Burgundy, FR, 'Beaune du Chateau' Bouchard Pere & Fils	27.5	46	137

ROSÉ

	Standard	Large	Bottle
Rosé, Provence, FR, 'Alpes De Haute Rosé', La Tonnelle	13.5	22.5	66
Rosé, Côtes De Provence, FR, 'Whispering Angel' by Chateau D'Esclans	23.5	38.5	116.5
			Magnum 223

RED

	Standard	Large	Bottle
Pinot Noir, Alelaide Hills, SA, 'Acme' by Alpha Box & Dice	13.5	22.5	66
Malbec, Mendoza, ARG, 'The Gaucho Club'	12.5	20.5	61
Montepulciano D'Abruzzo, IT, Piandimare Wines	15.5	25.5	76
Shiraz, Mclaren Vale, SA, 'Single Vineyard', Penny's Hill	16.5	27.5	81
Grenache Mataro Shiraz, Barossa Valley, SA, 'Joshua' Tuesner	16.5	27.5	81
Pinot Noir, Premier Cru, Burgundy, FR, 'Beaune du Chateau' Bouchard Pere & Fils	27.5	46	137

CHAMPAGNE & SPARKLING

	Glass	Bottle	Magnum
Alpha Box & Dice, 'Tarot', Prosecco NV, SA	13.5	66	-
Chandon Rosé NV, VIC	18.5	91.5	-
Moët & Chandon Brut Impérial NV, Epernay, FR	26.5	132	253
Veuve Cliquot Brut 'Yellow' NV, Brut, Reims, FR	-	162	-
Dom Pérignon 2015 Vintage Millésime, Reims, FR	-	587	-