

Entree

Warm House Baguette V 10

With Whipped Garlic Butter.
 🍷 '22 Méthode Traditionelle Rosé
 🍷 '25 Seasons Summer Pinot Gris

Cream of Cauliflower & Truffle Soup V GFO 18

With Crispy Garlic Croutons.
 🍷 '23 Edition Noir Viognier
 🍷 '25 White Label Chardonnay

Baked French Brie V GFO 20

With Cornichons, Cherry Tomato, Grapes, Fried Chorizo, and a Baguette.
 🍷 '22 Méthode Traditionelle Chardonnay Pinot Noir
 🍷 '23 Seasons Spring Rosé

Anchovies Two Ways 21

Tempura Battered Spanish Anchovies on Sage Leaf.
 White Anchovies with White Bean Puree, Lemon Stuffed Olives, and Tomato.
 🍷 '22 Méthode Traditionelle Chardonnay Pinot Noir
 🍷 '25 Edition Noir Fiano

Ham & Comté Crouquettes 25

With Apple, Celery, Herbs, and Tomato Chutney.
 🍷 '25 White Label Chardonnay
 🍷 '25 Edition Noir Pinot Noir

Baby Squid Stuffed with Ratatouille GF 26

With Crispy Squid Tentacles, and Parmesan.
 🍷 '23 Seasons Spring Rosé
 🍷 '24 Seasons Autumn Sangiovese Syrah

Duck Liver Parfait on House Brioche 20

With Crispy Enoki, and Onion Soubise.
 🍷 '25 Edition Noir Gewürztraminer
 🍷 '24 Edition Noir Pinot Vierge

Main

Twice Baked Goat Cheese Soufflé V 38

With Candied Walnuts, Apple, Spinach, Vinegar Reduction, and Pecorino.
 🍷 '25 Seasons Summer Sauvignon Blanc
 🍷 '23 Seasons Rosé

Crumbed Orange Roughy 44

With Celeriac Remoulade, Lemon, and Chive Oil.
 🍷 '26 White Label Verdelho
 🍷 '25 Edition Noir Sémillon

Panfried Gnocchi and Shredded Confit Duck 44

With Broccolini, Mushrooms, Almonds, Sage, and Garlic Butter.
 🍷 '25 Edition Noir Riesling
 🍷 '25 Edition Noir Pinot Noir

Chicken Breast 42

With Mild Blue Cheese Stuffed Figs Wrapped in Prosciutto, Fondant Potato, Spinach, and Honey.
 🍷 '22 Méthode Traditionelle Chardonnay Pinot Noir
 🍷 '23 Edition Noir Syrah Sangiovese

Beef Bourguignon GF 42

With Beef Brisket, Roasted Speck, Mushroom, and Creamy Polenta.
 🍷 '24 Edition Noir Chambourcin
 🍷 '18 Reserve Shiraz

Beef Sirloin 280g, 150 Day Grain Fed, MB 4 GFO 46

With Paris Mash, Green Beans, Onion Rings, and Shiraz Jus
 🍷 '25 Edition Noir Malbec Shiraz Cabernet Sauvignon
 🍷 '19 Reserve Falerne (Cabernet Sauvignon Merlot Petit Verdot)

Local Rock Oysters

Natural 5

With Lemon and Lime.
 🍷 '24 Edition Noir Piquepoul Blanc

Roasted 5

With 3 Cheese Leek Fondue, and Crispy Bacon.
 🍷 '22 Méthode Traditionelle Chardonnay Pinot Noir

Shared

Grazing Platter 50

With Duck Parfait, White Anchovies, Prosciutto, Salami, Brie, Feta, Beet Relish, Olives, Pickles, Candied Nuts, and Crackers.

Cheese Platter 38

With Three Cheeses, Truffled Honey, Candied Walnuts, Pickles, Apple, and Tomato Chutney.

Sides

Chips V GF 10

Paris Mash VG GF 12

With Sautéed Mushrooms, and Thyme

Roasted Dutch Carrots V GF 12

With Pistachio Dukkah, and Mint Yoghurt.

Onion Rings V 12

With a Dill and Sour Cream Mayonnaise, and Black Salt.

Extras

Truffle Aioli 3

Tomato Sauce 1.5

Dessert

Affogato GF 16

Vanilla Bean Ice Cream with Espresso, and Frangelico.
 🍷 Old Yarras

Vanilla Panna Cotta GF 16

With Berry Compote, and Lemon.
 🍷 Cassae

Crème Brûlée GF 16

🍷 Cassae

Chocolate Mousse GF 16

With Whipped Cream, and Pistachio Praline.
 🍷 Old Yarras

V - Vegetarian
 VG - Vegan
 VGO - Vegan Option
 GF - Gluten Free
 GFO - Gluten Free Option

10% Sunday Surcharge
 15% Public Holiday Surcharge

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Wines

Glass Bottle

Sparkling Wines	
'22 Méthode Traditionelle Chardonnay Pinot Noir	16 44
Citrus, stone fruit, lemon, peach, strawberry, and macadamias.	
Méthode Traditionelle Rosé	14 38
Rose petal, strawberry, almond. Savoury, crisp, delicate mousse.	
White Wines	
'24 Edition Noir Piquepoul Blanc	VG 13 35
Peach, grapefruit, lemon. Crisp, elegant finish.	
'25 Edition Noir Fiano	14 38
Honeydew and citrus blossom, hint of hazelnut. Crisp acidity.	
'25 Edition Noir Riesling	14 38
Citrus, apple, stone fruit, dried spice. Crisp clean finish.	
'24 Edition Noir Three Tiers	Verdelho, Piquepoul, Chardonnay 14 38
Confectionery, spice, citrus. Round, complex, savoury, crisp.	
'26 White Label Verdelho	VG 12 33
Fresh lemon, with a hint of dried spice. Savoury, crisp acidity.	
Stone Circle Solstice White	Verdelho, Chardonnay 7 20
Bright. Apple, pineapple, pear, rose petal. Balanced acidity.	
'25 Seasons Summer Sauvignon Blanc	10 26
Passionfruit, green apple, white peach, herbaceous. Zesty acidity.	
'25 Seasons Summer Pinot Gris	10 26
White peach, pear and honeydew. Crisp acidity.	
'25 Edition Noir Gewürztraminer	14 38
Rich lychee and rose petal. Savoury palate.	
'25 Edition Noir Sémillon	15 41
Citrusy lemon and lime, with a hint of toffee. Savoury.	
'23 Edition Noir Viognier	13 35
Apricot, peach, rose, lemon, balanced, crisp.	
'25 White Label Chardonnay	11 30
Tropical melon, peach, fig, touch of lemon. Balanced French oak.	
'21 Reserve Fromenteau Chardonnay	28 77
Lemon, apple, melon. Crisp, buttery, savoury, minerality.	
Rosé Wines	
'23 Seasons Spring Rosé	Sangiovese 10 27
Strawberries, red cherries. Crisp, savoury palate.	
'24 Edition Noir Pinot Vierge	Pinot Gris, Pinot Noir 14 38
Stone fruit, pear, grapefruit. Savoury palate, crisp finish.	
Red Wines	
'25 Edition Noir Pinot Noir	18 49
Strawberry, cherry, earthy. Delicate tannins, subtle oak.	
'19 Reserve Pinot Noir	36 99
Mocha, dark cherry, vanilla, savoury finish. Delicate tannins.	
'24 Seasons Autumn Sangiovese Syrah	10 27
Pepper, blackberry, red cherry, mocha. Subtle oak, soft tannins.	
'24 Edition Noir Chambourcin	18 49
Blackberry, cherry, with a hint of spice and mocha.	
'24 White Label Shiraz	11 30
Pepper, dried herbs, and mocha. Delicate tannins, toasty oak.	
'24 White Label Cabernet Sauvignon Merlot	11 30
Capsicum, blackcurrant, subtle French oak. Savoury tannins.	
'24 Seasons Winter Cabernet Sauvignon	11 30
Rhubarb, blackberry, with a hint of roasted capsicum. Robust.	
'23 Edition Noir Syrah Sangiovese	18 49
Pepper, blackberry. Earthy, savoury, cedar oak, soft tannins.	
'19 Edition Noir Petit Verdot Merlot Cab Sav	16 44
Dark fruits, black pepper, roasted capsicum.	
'25 Edition Noir Malbec Shiraz Cab Sav	18 49
Blackcurrant, black pepper, hint of tobacco leaf. Integrated oak.	
'22 Edition Noir Graciano	16 44
Black olives, cherries, pomegranate, subtle oak. Savoury tannins.	
'18 Reserve Shiraz	32 88
Pepper, raspberry, hazelnut, complex.	
'18 Reserve Falerne	Cabernet Sauvignon, Merlot, Petit Verdot 32 88
Roasted chestnut, plums, and blueberry. Lengthy tannins.	
Fortified Wines	
Cassae	14 38
Honey, toffee, caramel, and butterscotch.	
Old Yarras	14 38
Cocoa powder, vanilla, and stewed plums.	

Cocktails

Aperol Spritz	20
Sparkling Blanc de Blanc, Aperol, and Soda Water.	
Espresso Martini	22
Vodka, Kahlua, and Espresso.	
Gin & Tonic	18
MRD Dry Gin, and Tonic Water.	
Mimosa	14
Sparkling Blanc de Blanc, and Orange Juice.	
Operator	18
White Wine, Ginger Beer, Lemon, and Mint.	
Rhuby Rosé Spritz	22
MRD Rhubarb Infused Gin, Sparkling Rosé, and Grenadine Syrup.	
Rosé Spritz	20
Seasons Rosé, Lemonade, and Creme de Cassis de Dijon.	

Beers

Bucket Lager	Glass 4.7%	10
Bucket Brewery, Kempsey Pilsner malt aroma and flavour. Full-bodied.		
Summer Swallow Mid-Strength Ale	Glass 3.5%	9
Black Duck Brewery, Port Macquarie Passionfruit and citrus, tart finish.		
Bucket Black	Can 4.9%	9
Bucket Brewery, Kempsey Moderate malt, roasted malt finish, creamy head.		
Great Northern Zero	Can 0.0%	7
Great Northern, Yatala Fruity aroma and flavour. Clean and crisp.		

Non-Alcoholic

	M	L
Coffee	5.5	6
Cappuccino, Espresso, Flat White, Latte, Chai, Long Black, Macchiato, or Piccolo		
Hot Chocolate	5.5	6
Babyccino	3.5	
Pot of Tea		8
Australian Rainforest - Black tea, medium-body, malty base, earthy aroma, smooth. French Earl Grey - Black tea, bergamot, rose, hibiscus, smooth, bold. Lemongrass and Ginger - Herbal infusion, fresh, zesty, invigorating. Green Sencha - Green tea, fresh, energetic, clean, smooth.		
Mineral Water	5.5	8
Sparkling or Still		
Bundaberg Soft Drink		5.5
Ginger Beer, Lemonade, or Lemon Lime Bitters.		
Coca-Cola Soft Drink		4.5
Coca-Cola or Coca-Cola Zero Sugar.		
Milkshake		9
Caramel, Chocolate, Strawberry, or Vanilla.		
Sparkling Grape Juice		5
Tastes like Watermelon, Strawberry, with a hint of Lime.		
Still Juice		5.5
Apple or Orange.		

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