Entrées

Warm House Baguette — v vg 10
With Whipped Garlic Butter.
Méthode Traditionelle Blanc de Blanc
'25 Seasons Summer Pinot Gris

Asparagus Velouté Soup — v gfo 18
With Whipped Goat Curd and Garlic Croutons.
'25 Seasons Summer Sauvignon Blanc
'25 White Label Chardonnay

Tempura Zucchini Flowers — v 24
Filled with Ricotta, Lemon, and Herbs, on Moroccan Hommus and Olive Oil.
'26 Edition Noir Pecorino Fiano
'26 Seasons Spring Rosé

Anchovies Three Ways — i 21
Fried Anchovies on Sage Leaf, White Anchovies with White Bean Puree, and Anchovy Stuffed Olives with Semi Dried Tomato.
Méthode Traditionelle Blanc de Blanc
'25 Edition Noir Fiano

Cured Salmon — gf 24
With Pickled Onion, Celeriac Remoulade, and Salsa Verde.
'24 Edition Noir Pinot Vierge
'25 Edition Noir Pinot Noir

Duck Breast — gf 29
With Grilled Witlof, Alfalfa Sprouts, Pickled Baby Beetroot, Orange, Hazelnut, Yoghurt, and Vinegar Dressing.
'19 Reserve Pinot Noir
'24 Seasons Autumn Sangiovese Syrah

Wagyu Bresaola — 28
With Mozzarella, Pickled Fennel, Caraway Rye Toast, and Olive Oil.
'25 Edition Noir Gewürztraminer
'24 Edition Noir Chambourcin

Mains

Twice Baked Goat Cheese Soufflé — v 38
With Candied Walnuts, Apple, Spinach, Vinegar Reduction, and Parmesan.
'26 Edition Noir Pecorino Fiano
'25 White Label Chardonnay

House Made Fettuccine — 42
With Basil and Butter Poached Chicken, Broccolini in a Pecorino and Spinach Cream, with Lemon and Garlic Crumbs.
'26 White Label Verdelho
'25 White Label Chardonnay

Black Mussels and Prawns cooked in Chardonnay — m gf 44
With Ricardoes Tomatoes, Duck Fat Potatoes, Saffron Aioli, and Herbs.
'25 Edition Noir Sémillon
'21 Reserve Fromenteau

Pan Seared Lamb Rump — medium-rare — gf 46
With Broad Beans, Peas, Mint, and Tomato Chutney.
'25 Edition Noir Malbec Shiraz Cabernet Sauvignon
'18 Reserve Falerne

Chargrilled 200g Beef Fillet — gfo 48
With Grilled Asparagus, Onion Rings, and Seeded Mustard Bearnaise.
'19 Edition Noir Petit Verdot Merlot Cabernet Sauvignon
'18 Reserve Shiraz

Local Rock Oysters

Natural — a 6
With Lemon and Lime. Minimum 4.
Méthode Traditionelle Blanc de Blanc

Natural with Frozé — a 7
Frozen 2026 Seasons Rosé with Preserved Lemon and Chives
'25 Seasons Summer Sauvignon Blanc

Roasted — a 7
With 3 Cheese Leek Fondue, and Crispy Bacon.
'25 Edition Noir Pecorino Fiano

Shared

Grazing Platter — 50
With Duck Rillettes, Prosciutto, Salami, Brie, Feta, Beet Relish, Olives, Pickles, Candied Nuts, Crackers, Hommus, and Grapes.

Cheese Platter — 38
With Three Cheeses, Candied Walnuts, Pickles, Apple, Tomato Chutney, Quince, and Grapes.

Sides

Garden Salad — vg gf 12
With Ricardoes Tomatoes, Baby Cucumbers, Spanish Onion, and Tomato Vinaigrette.

Wedge Salad — v gf 15
With Iceberg Lettuce, Blue Cheese, Sour Cream, Garlic Crisps, and Poached Egg.

Roasted Beetroot — v gf 14
With Herbed Yoghurt and Pistachio Dukkah.

Beer Battered Onion Rings — v 12
With Sour Cream, Chives, and Smoked Salt.

Chips — v vg gf 10
With Aioli or Tomato Sauce.

Desserts

Affogato — gf 16
Vanilla Bean Ice Cream with Espresso, and Frangelico.
Old Yarras

Classic Vanilla Slice — 18
With Coulis and Crème Anglaise.
Cassae

Crème Brûlée — gf 16
Cassae

Chocolate Mousse — gf 16
With Whipped Cream, and Pistachio Praline.
Old Yarras

v - vegetarian
vg - vegan
gf - gluten free
gfo - gluten free option

a - australian seafood
i - imported seafood
m - mixed origin seafood

10% sunday surcharge
15% public holiday surcharge

taste
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Wines

Glass Bottle

Sparkling Wines

Méthode Traditionelle Blanc de Blanc 14 38
Lemon, apple, rockmelon, hint of biscuit. Fresh, vibrant mousse.

Méthode Traditionelle Rosé 14 38
Rose petal, strawberry, almond. Savoury, crisp, delicate mousse.

White Wines

'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.

'26 Edition Noir Pecorino Fiano 15 41
Jasmine, white peach, pear, citrus. Textured, crisp acidity.

'26 White Label Verdelho vg 12 33
Fresh lemon, with a hint of dried spice. Savoury, crisp acidity.

Solstice White Verdelho, Chardonnay 7 20
Sweet. Apple, pineapple, pear, rose petal. Balanced acidity.

'25 Seasons Summer Sauvignon Blanc 10 27
Passionfruit, green apple, white peach, herbaceous. Zesty acidity.

'25 Seasons Summer Pinot Gris 10 27
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.

'25 White Label Chardonnay 11 30
Tropical melon, peach, fig, touch of lemon. Balanced French oak.

'26 Edition Noir Chardonnay 15 41
Lemon, grapefruit, melon, and Oak. Rich fruit, buttery mouthfeel.

'21 Reserve Fromenteau Chardonnay 28 77
Lemon, apple, melon. Crisp, buttery, savoury, minerality.

Blush Wines

'26 Seasons Spring Rosé 11 30
Strawberries, red cherries, rose petal. Crisp, savoury palate.

Wines

Glass Bottle

Blush Wines

'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.

'25 White Label Shiraz 12 33
Pepper, dried herbs, and mocha. Delicate tannins, toasty oak.

'25 White Label Cabernet Sauvignon Merlot 12 33
Blackcurrant, spice, fruit sweet. Robust.

'24 Seasons Winter Cabernet Sauvignon 11 30
Rhubarb, blackberry, with a hint of roasted capsicum. Robust.

'25 Edition Noir Syrah Sangiovese 19 52
Pepper, blackberry, earthy. Savoury, cedar oak integration, 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 19 52
Blackcurrant, black pepper, hint of tobacco leaf. Integrated oak.

'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 10 27
Cocoa powder, vanilla, and stewed plums.

Hot Beverages

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.

Beers

Bucket Lager Tap 4.7% 10
Bucket Brewery, Kempsey | Pilsner malt aroma and flavour. Full-bodied.

Bucket Mid Tap 3.5% 10
Bucket Brewery, Kempsey | Pilsner malt aroma and flavour. Full-bodied.

Hastings River Hazy Can 4.5% 10
Black Duck Brewery, Port Macquarie | Stone fruits, citrus hop, rockmelon.

Dark Ale Can 4.3% 10
Black Duck Brewery, Port Macquarie | Roast coffee, cocoa, gentle malt.

Cold Beverages

M L

Mineral Water 5.5 8
Sparkling or Still

Bundaberg Soft Drink 6
Ginger Beer, Lemonade, or Lemon Lime Bitters.

Coca-Cola Soft Drink 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 Mango.

vg - vegan

10% sunday surcharge
15% public holiday surcharge

taste
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