

MARTINIS - DAPHNE DRY, DAPHNE DIRTY, MARTINI HIGHBALL, ONE SIP

DAPHNE

RAW

SYDNEY ROCK OYSTERS.....	6
<i>Served natural with lemon and celery mignonette</i>	
TUNA TARTLET	13
<i>Raw Albacore tuna, preserved lemon</i>	
BEEF TARTARE.....	32
<i>Seared beef, cured egg yolk, house made crisps</i>	

SNACKS

BREAD & BUTTER	5
<i>Wild Life sourdough, whipped butter</i>	
PORK CROQUETTE	9
<i>Braised pork cheek, pickled green tomato</i>	
DUCK LIVER PARFAIT	21
<i>Wood-fired pickled cherries, toast</i>	

SMALLER

SCHOOL PRAWNS.....	26
<i>Fried school prawns, guindillas, lemon, red pepper oil</i>	
CRUDITÉS.....	21
<i>Today's favourites from our farms, whipped white soy</i>	
RAFFA FIELDS ASPARAGUS.....	24
<i>Asparagus, whipped tofu, garlic shoots, pumpkin seed</i>	
MUSHROOM VOL-AU-VENT	25
<i>Smoked mushrooms, comté cream, hazelnut</i>	

LARGER

HANDMADE RAVIOLI	39
<i>Ricotta and spinach ravioli, sage brown butter, pine nuts</i>	
WOODFIRED GRATIN.....	29
<i>Leek, potato and cheddar gratin, herb crumb</i>	
CHEESEBURGER.....	29
<i>180g grass-fed patty, dill pickle, secret sauce, fries</i>	
WOOD ROASTED CHICKEN	45
<i>Half chicken, black garlic, white balsamic, sage cream</i>	
ROCK FLATHEAD	41
<i>Corner Inlet rock flathead, fermented tomato, caper cream</i>	
RUMP CAP STEAK.....	44
<i>300g Macedon Ranges rump cap, pepper sauce</i>	
RIB-EYE STEAK.....	120
<i>600g Macedon Ranges Black Angus ribeye, fries</i>	

NEIGHBOURHOOD NIGHTS

MONDAY - MARTINI CLUB
\$15 Martinis, special snack menu
Pick up a club card and your 10th tini' is on us

TUESDAY - \$30 STEAK NIGHT
200g rump cap, brassicas, fried potatoes,
your choice of peppercorn or Béarnaise

WEDNESDAY - \$25 PASTA NIGHT
Potato & ricotta gnocchi, lamb ragu, roasted pepper

SIDES



HOUSE SALAD.....	14
<i>Ramarro Farm leaves, radish, lemon vinaigrette</i>	
SHOESTRING FRIES.....	12
<i>Our salt, tarragon mayonnaise</i>	
WOODFIRED CARROTS.....	17
<i>Macadamia, sunflower cream</i>	

KIDS

ROAST CHOOK, chips or veg.....	20
BURGER, chippies.....	20
PASTA, housemade red sauce.....	20
ICE CREAM, fior di latte	5

DESSERTS

CHOCGY MOUSSE.....	15
<i>Macerated berries, milk crumb</i>	
TRIFLE	13
<i>Stewed rhubarb, custard, lime zest</i>	
HOKEY POKEY PARFAIT	13
<i>Apricot & honeycomb parfait, almond wafer</i>	

SLOW COOKED SUNDAYS

Wood-roasted chicken, mushroom & sage stuffing,
sugarloaf cabbage, roast potatoes, mustard gravy \$38

\$12 'Guinness Hour', 12pm - 3pm

*All our seafood is proudly sourced from Australian waters
10% surcharge applies on Sundays*