



## BREAD

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Garlic and rosemary focaccia, olive oil 17.5

## ENTRÉE

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Fried eggplant, truffled hummus, walnut tarator,  
mint gel | gf, df, vg 22

Heirloom beetroot salad, whipped goats cheese,  
candied walnuts, honey, herb crostini | v, gfm, vgm 23

Yamba prawns (2 pieces), curry butter, baby cos,  
lemon | gf 35

Fresh Sydney rock oysters, apple mignonette, lemon  
-3 pieces minimum | gf, df 6.0ea

Sinigang fried chicken wingettes (5 pieces), kewpie,  
togarashi, lemon | gf, df 24

Charcoal pork 'Inihaw' skewer 150g, pickled vegetable,  
soy emulsion | gf, df 22.5

Angus reserve yuzu kosho beef tartare, quail egg yolk,  
wasabi mayonnaise, tapioca and nori crisps | gf, df 25

Please note a surcharge of 15% applies to all items on public holidays.

v-vegetarian | vg-vegan | gf-gluten free | df-dairy free | m-modified

## BURGERS & PASTAS

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Beef chuck and brisket beef burger, lettuce, onion, cheese, tomato, pickles, truffle mayonnaise	32
Grilled Cajun spiced chicken burger, lettuce, avocado, bacon jam, swiss cheese, tomato, mustard aioli	32
Sydney Brewery beer battered Cone Bay barramundi burger, iceberg, yuzu tartare, lemon   df	30
Spaghetti pepperonata, olives, cherry tomatoes, sugo, tempura zucchini flower   gfm, dfm, v	31
Seafood aglio e olio linguini, prawns, mussels, salmon, chili, garlic, preserved lemon   gfm, dfm	38
Potato gnocchi, mixed forest mushrooms, gremolata, micro basil   gfm, dfm, v	30

All burgers are served with chips. Add \$3 for fried egg.  
Gluten free pasta available on request.

## MAINS

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Pork cutlet 250g, mashed potato, fioretto, roasted apple & fennel chutney, jus   gf	45
Market fish, kipfler potatoes, confit tomato, olives, caper salsa, lemon and dill aioli   gf, dfm	MP
Grilled chicken maryland 'Inasal' Filipino style, steamed rice, atchara, chicken annatto oil, bok choy, soy dressing   gf, df	39
Rangers Valley wagyu beef striploin mb5+ 200g, root vegetables, chimichurri, tarragon emulsion   gf, dfm	65
Angus Reserve beef tenderloin 180g, confit garlic potato aligot, dutch carrots, jus   gf	58
Miso caramel roasted Jap pumpkin, pepita pesto, chickpea puree, roasted sesame and yuzu dressing   gf, df, vg	29

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## SIDES

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Corn ribs, Provencal BBQ seasoning, manchego   gf	16
Truffled fries, parsley, parmesan   gf, dfm	16
Trio of leaf salad, Forvm cabernet vinaigrette   gf, df	16
Seasonal green vegetables, olive oil, sea salt   gf, df	16
Steamed rice   gf, df	9

## DESSERT

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Sticky date pudding, butterscotch, vanilla ice cream	19
Dark crème caramel, seasonal berries, vanilla ice cream   gf	19
Dark chocolate and pistachio dome, almond sponge, raspberries, coconut snow, lemon balm   gf, df, vg	19
Australian trio of cheese - lavosh, crackers, muscatel, quince paste, dried fruit, nuts   gfm	34

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# WINE

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**g      b**

## CHAMPAGNE

NV Taittinger Cuvée Prestige, Reims, France	30	145
NV Veuve Clicquot Yellow Label Brut, Reims, France		195
NV Veuve Clicquot Rosé, Reims, France		280

## SPARKLING

NV Chandon Brut, Yarra Valley, Vic	17	78
NV Vallate Prosecco Extra Dry, Veneto, Italy	15	70
NV Veuve Ambal Blanc de Blancs Brut, Burgundy, France		69
2020 De Beaurepaire 'Annabelle' Crémant de Rosé, Rylstone, NSW		79
NV De Bortoli Emeri Pink Moscato, Multi Regional, NSW <i>piccolo 200ml</i>		13

## DESSERT & FORTIFIED

2023 Frogmore Creek Iced Riesling, Coal Valley, Tas	15	70
2020 De Bortoli Noble One, Riverina, NSW	18	85
NV McWilliam's Hanwood Grand Tawny 10yr	11	
NV Penfolds Grandfather Rare Tawny 20yr	28	

# WINE

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**g**      **g**      **b**  
**150ml** **250ml**

## WHITE

2023 Ross Hill 'Lily' Sauvignon Blanc, Orange, NSW			58
2023 Catalina Sounds Sauvignon Blanc, Marlborough, NZ			80
2023 Tai Tira Sauvignon Blanc, Marlborough, NZ	13	22	59
2023 De Bortoli La Bohème 'Act One' Riesling, Yarra Valley, Vic	12	20	55
2023 In Dreams Chardonnay, Yarra Valley, Vic	15	25	70
2023 Te Mata Estate Chardonnay, Hawke's Bay, NZ			60
2022 Yering Station Village Chardonnay, Yarra Valley, Vic			75
2022 Mortimers 'Chestnut Garth' Chardonnay, Orange, NSW			80
2023 De Bortoli La Bohème 'Act Three' Pinot Gris, Yarra Valley, Vic	13	22	59
2023 Indigo Vineyard Pinot Grigio, Beechworth, Vic	14	23	65
2021 First Creek Semillon, Hunter Valley, NSW			55
2021 La La Land Vermentino, Riverina, NSW			59

## ROSÉ

2024 De Bortoli La Bohème 'Act Two' Pinot Noir, Yarra Valley, Vic	13	22	59
2022 Rameau d'Or, Provence, France			80

# WINE

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	<b>g</b> <b>150ml</b>	<b>g</b> <b>250ml</b>	<b>b</b>
<b>RED</b>			
2023 Nanny Goat Pinot Noir, Central Otago, NZ			95
2022 Tarra Warra Pinot Noir, Yarra Valley, Vic			82
2023 De Beaurepaire 'Perceval' Pinot Noir, Rylstone, NSW			75
2022 Yering Station Village Pinot Noir, Yarra Valley, Vic	16	27	75
2022 Ross Hill 'Tom & Harry' Cabernet Sauvignon, Orange, NSW			60
2021 De Beaurepaire 'Le Marquis' Cabernet Sauvignon, Rylstone, NSW	14	23	65
2021 Kaesler 'Avignon' Grenache Mourvèdre, Barossa Valley, SA			89
2022 Mortimers 'Chestnut Garth' Shiraz, Orange, NSW			77
2021 Bruno Shiraz, Barossa, SA	13	22	59
2021 Langmeil 'Valley Floor' Shiraz, Barossa, SA			75
2019 Keith Tulloch Shiraz, Hunter Valley, NSW			75
NV Mortimers Merlot, Orange, NSW	12	20	54
2021 Rylstone Estate 'Aviatrix' Cabernet Shiraz, Rylstone, NSW			65

# BEER AND CIDER

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	<b>Bottle</b>	<b>Schooner</b>	<b>Pint</b>
<b>SYDNEY BREWERY</b> Lager, Pilsner, Pale Ale, Dark Lager, East Coast IPA, Original Cider		10	13
Mountain Culture 'Status Quo' Pale Ale		14	17
James Squire Alcoholic Ginger Beer		14	16
James Boag's Light	9.5		
James Boag's Premium	11		
Toohey's Extra Dry	11		
Stone & Wood Pacific Ale	12		
Mountain Culture Cult IPA	13		
Mountain Culture 'APL' - Aussie Premium Lager	12		

# SPIRITS

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## VODKA

Smirnoff 11  
Belvedere 15  
Grey Goose 16

## GIN

Gordon's 11  
Bombay Sapphire 12  
Tanqueray 12  
Hendrick's 17

## RUM

Bundaberg 11  
Bacardi 11  
Captain Morgan Spiced 12

## BOURBON

Jim Beam 11  
Jack Daniel's 12  
Maker's Mark 12  
Wild Turkey 13

## BRANDY

Chateau Tanunda 11  
Chatelle Napoleon 12

## COGNAC

Courvoisier VS 16  
Hennessy VS 21  
Hennessy VSOP 25  
Martell Cordon Bleu XO 35

## BLENDED WHISKEY

Johnnie Walker Red 11  
Canadian Club 11  
Jameson 12  
Johnnie Walker Black 15  
Chivas Regal 12yr 15

## SINGLE MALT WHISKEY

Glenfiddich 12yr 19  
Talisker 10yr 21  
Dalwhinnie 15yr 24  
Lagavulin 16yr 38

## LIQUEURS

Tia Maria 10  
Midori 10  
Baileys 10  
Kahlua 10  
Frangelico 11  
Disaronno Amaretto 12  
Cointreau 13  
Drambuie 15  
Dom Benedictine 15  
Grand Marnier 15

## TEQUILA

Jose Cuervo 11  
Patron Añejo 22

## NON-ALCOHOLIC

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### **SOFT DRINK** 5

Coke, Coke Zero, Lift, Sprite, Ginger Ale, Soda, Tonic, Lemon, Lime & Bitters or Soda, Lime & Bitters

### **FRUIT JUICE** 5

Orange, Apple, Pineapple, Cranberry

## TEA & COFFEE

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### **LA MAISON DU THÉ GOURMET TEA** 6.5

English Breakfast, Earl Grey, Chamomile, Peppermint, Lemon & Ginger, Green, Darjeeling

### **COFFEE** 4.5

Cappuccino, Espresso, Long Black, Flat White, Latte, Mocha, Macchiato

## JOSOPHAN'S DRINKING CHOCOLATE

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Josophan's drinking chocolates are made using fair trade certified couverture chocolate flakes.

### **TRADITIONAL** 7

Luxurious hot chocolate like you have never tasted before.

### **MAYAN** 7

Hot chocolate mix inspired by the Mayan people of Central America- a sweet aroma of vanilla, a touch of cinnamon and 70% cocoa solids couverture chocolate.

### **ORANGE** 7

Opulent orange flavour dances through richly smooth chocolate.

### **CHILLI** 7

A warming surprise for connoisseurs of chocolate and chilli that will leave your throat tingling.



## KARU SIGNATURE COCKTAILS

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<b>RUM OLD FASHIONED</b>	20
Outcask Barrel Aged Rum, Convict bitters	
<b>HONEY &amp; SPICE</b>	24
Morita, amaretto, chile liqueur, honey	
<b>THE APPALACHIAN</b>	24
Gin, vanilla liqueur, passionfruit pulp, apple cider, lime juice	

## CLASSIC COCKTAILS

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<b>ESPRESSO MARTINI</b>	20
Vodka, Kahlua, coffee	
<b>NEGRONI</b>	20
Affinity gin, Italian vermouth, Campari	
<b>MARGARITA</b>	22
Tequila, Cointreau, lemon juice	

*\* Other Classic Cocktails can be made upon request.*

## MOCKTAILS

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<b>STRAWBERRY PASSION</b>	12
Orange juice, strawberry, lemonade, passionfruit	
<b>GUAVA MOJITO</b>	14
Guava, mint, lemon, lemonade	