

# THE YARD

**Marinated Australian Olives** 11  
toasted sourdough

**Freshly Shucked Sydney Rock Oysters** ½ Doz 28  
Mignonette & lemon Doz 45

**Grilled flatbread & Dips** 19  
hummus, smoked eggplant, beetroot relish,  
sesame, grilled flatbreads

**400g Bucket of Large, Cooked Tiger Prawns** 40  
lemon myrtle dipping sauce

**Blue Corn Fish Tacos** 19  
crisp battered flathead, sriracha & lime dressing,  
cabbage, farm herbs

**Bruschetta of Coffs Harbour Albacore Tuna** 23  
Avocado, lemon, parsley, ponzu dressing,  
sesame, sourdough

**Charcuterie Plate** 33  
Jamon Serrano, Moroccan beef, Portuguese  
salami, pickled chili, grilled flatbreads

**French fries** 12  
Truffle & parmesan

## FROM THE GRILL

**Grilled Lemon Myrtle Chicken Skewers** 20  
fries & slaw

**Grilled Togarashi Spiced Calamari Salad** 21  
saffron couscous, tabouli, pomegranate,  
pumpkin seeds, lemon wedge

**Lamb Backstrap Souvlaki** 21  
garlic & yoghurt sauce, salad, grilled pita bread

**Grilled Duck Chorizo Roll** 17  
toasted hotdog bun, salsa verdi, mozzarella

**Slow Cooked Smoked Pork Ribs** half rack 27  
wattle seed & thyme crust, pomegranate full rack 46  
molasses, spicy coleslaw & fries

## FROM THE WOODFIRED OVEN

**Garlic Bread** 16  
garlic, cheese & rosemary

**Margherita** 19  
san marzano, mozzarella, fior di latte, basil

**The Led Zeppelin** 24  
san marzano, pepperoni, bacon, olives, anchovies,  
peppers, mozzarella, parmesan

**Dark Side Of The Shroom** 22  
caramelized onion, shiitake, button & oyster  
mushrooms, fontina cheese, garlic shoots

**Dahl-lay Lama** 22  
spiced dahl, mozzarella, chili, coriander, yoghurt

**Rolling In The Deep** 25  
san marzano, fresh prawns, octopus, fior di latte,  
chilli, garden sorrel

**Speckenwolf** 24  
san marzano, house cured pork belly, gorgonzola,  
fig jam, smoked garlic dressing, rocket

## SALADS

**Rocket, Radicchio & PCF Fennel** 11

**Mixed Leaf Salad, Radish, Dijon Dressing** 10

**Tomato, Cucumber, Olive, Fetta & Basil** 13

## SOMETHING SWEET

**Basque Burnt Cheesecake** 13  
Orange & finger lime syrup, sultanas

**Peach & Vanilla Crumble** 13  
coconut gelato

(extra grilled sourdough or flatbreads \$3)  
(GF pizza bases available \$4)



# THE YARD

## WINE

### RED

2020 Hesketh Pinot Noir  
\$9g / \$35b

2019 Zinio Tempranillo  
\$11g / \$49b

2020 Whistler Thank God its Friday  
Shiraz, Barossa  
\$55b

2018 First Creek Cabernet Sauvignon  
\$8g / \$32b

2019 Poggio Anima Toscana Sangiovese,  
Tuscany, Italy  
\$13g / \$53b

### ROSÉ

2020 Petit Amour Grenache,  
Syrah, Provence  
\$11g / \$55b

### WHITE

2020 Totara Sauvignon Blanc  
\$11g / \$44b

2020 Motley Cru Pinot Grigio  
\$9g / \$39b

2020 5 Tales Chardonnay  
\$9g / \$39b

2021 Keith Tulloch Per Diem Pinot Gris  
\$9g / \$38b

2020 Robert Stein Farm series Riesling,  
Mudgee NSW  
\$12g / \$49b

### SPARKLING

NV Dal Zotto Pucino Prosecco  
\$10g / \$45b

## TAP BEER

Young Henrys Newtowner  
\$10

Young Henrys Natural Lager  
\$10

## BOTTLE BEER & CIDER

Young Henrys Cloudy Cider  
\$11

Young Henrys Stayer Mid  
\$9

Stone and Wood Pacific Ale  
\$12

Four Pines Pale Ale  
\$11

Grifter Pale Ale  
\$13

Balter XPA  
\$12

Coopers Sparkling  
\$11

Corona  
\$9

Peroni  
\$9

Sydney Beer  
\$9

Byron Bay Lager  
\$9

Orchard Thieves Apple Cider  
\$9

## COCKTAILS

Cup \$14 | 500ml \$40

**Ask the staff for our  
Famous POP UP Selection**

