

Oysters

Our chef works closely with our fishmongers to select the finest oysters from Australia's most prized oyster farms.

Shucked to order and handled with care, each oyster tells a story of the waters it comes from. Ask our team about today's varieties and the rivers and bays they come from.

OYSTERS NATURAL

Served with lemon and vinaigrette \$5.5 each / ½ Doz \$28 / 1 Doz \$55

OYSTERS KILPATRICK

Baked with bacon and Worcestershire jam \$6.5 each / ½ Doz \$34 / 1 Doz \$70

OYSTERS GRANITA

Hickson House Oyster Shell Gin and lemon granita \$6.5 each / ½ Doz \$34 / 1 Doz \$70

Snacks

PROPER SAUSAGE ROLL \$12

Berkshire pork, fennel, buttery puff pastry, house ketchup G/D

SCOTCH EGG \$16

Hunter Valley egg, pork sausage meat, roasted garlic aioli, petite salad G

CHEEKY CROQUETTE \$19

Braised beef cheeks, potato, béchamel, parmesan and herb crumb G

BAKED SCALLOP \$14 EACH

Abrolhos Island scallop, parsnip purée, epic butter,
house-spiced smoked bacon D/SHELLFISH

TROUT RILLETES \$24

Snowy Mountains rainbow trout, chives, mustard, crème fraîche,
toasted rye bread (gluten free bread available) D

JERK WINGS \$15

Free-range chicken wings, juniper-brined and barbecued, served with lime mayo

BAKED CHEESE \$32

150g Milawa camembert wheel, oven roasted with walnuts, cranberries, honey,
served with pear and whisky chutney and crusty bread GF BREAD AVAILABLE

PRAWN COCKTAIL \$32

Fresh Clarence River prawns, punchy cocktail sauce, crisp lettuce,
spiced prawn crackers SHELLFISH

PLOUGHMAN'S PLATE \$32

Whisky glazed smoked ham, granny's tomato relish, pork pie,
cloth bound aged cheddar, pickles, bread and butter GF BREAD AVAILABLE

Sides \$14

RUSTIC CHIPS Served with malt vinegar and aioli

WALDORF SALAD Apple, walnut, spring leaves, Stilton cheese D

PEA SALAD Mint, basil, eschalots, sugar snaps, snow peas, chives,
sharp sherry dressing, aged cheddar D

MUM'S MASHED POTATO Shallots, butter, cream D

ROASTED BONE MARROW Epic butter, soft herbs

PIGS IN BLANKETS Dwarf pork sausages, streaky bacon

Mains

FISH & CHIPS \$30

Australian flathead fillets, battered in gin and beer, rustic chips, chunky tartare sauce, lemon, pea salad G

CHICKEN SCHNITZEL \$30

220g breast fillet, crumbed in parmesan and herbs, served with rustic chips, slaw, mushroom sauce G

STEAK & ONION PIE \$28

Made in house, buttery puff top, shortcrust pastry base, served with Mum's mash potato, beer gravy G

GAMMON STEAK \$28

Byron Bay double-smoked ham, pineapple and whisky glaze, rustic chips, fermented chilli relish, with your choice of fried egg or grilled pineapple.

SIRLOIN STEAK \$34

220g striploin served with rustic chips, salad and your choice of sauce - pepper / mushroom / Diane / Jus

FISH OF THE DAY \$38

220g premium Australian fish fillet, pan-fried, potato fondant, sautéed local greens, lemon butter sauce

WHOLE SPATCHCOCK \$44

Butterflied, jerk-marinated and grilled, spring leaf salad, grilled pineapple and corn salsa

Observer Cuts

**Choose your cut, your side and your sauce.
All steaks are served with our epic butter.**

STRIPLOIN \$38

Black Angus, MBS2+, 250g Riverina, grass fed - NSW

WAGYU RUMP \$55

Tajima x Black Angus MBS4+ - 220g, grain fed - Riverina, NSW

T-BONE STEAK \$95

Black Angus, MBS 2+, 800g, grass-raised and grain-finished for 100 days,
Riverina, NSW

From our dry-aged cabinet

SIRLOIN ON THE BONE \$95

British breed Hereford - 400g
Dry aged for six weeks - Yambinya station, NSW

RIB EYE - OFF THE BONE

(COMING SOON - CURRENTLY DRY-AGEING)

Black Angus, grass fed, 400g, MBS2+, Victoria, 4 weeks dry aged,
wrapped in whisky-drenched cloth and beef tallow

Sauces & condiments

Peppercorn / Mushroom / Diane / Beer Gravy / Béarnaise
Red Wine Jus / Chimichurri / Fermented Chilli Relish
Selection of Drunken Sailor mustards

Salads + Sandwiches

PUMPKIN SALAD \$24

Charred spiced pumpkin, fried chickpeas, soft herbs,
sumac onions, heirloom tomatoes, cucumber,
lemon dressing

CHICKEN SALAD \$28

Chicken breast marinated in lemon and herbs, avocado,
Kensington Pride mango, Perello olives, crisp lettuce,
yoghurt and herb dressing D

OBSERVER BURGER \$26

Chuck and brisket patty, bacon jam, sharp cheddar,
bread and butter pickles, big chef sauce, sesame seed
bun served with rustic chips and ketchup
and ketchup G/D GLUTEN FREE BUNS AVAILABLE

FISH FINGER SANDWICH \$24

Herb crumbed South Australian whiting fillets, chunky
tartare sauce, soft white bread, crisp lettuce, served with
potato crisps and pickle G / GLUTEN FREE BUNS AVAILABLE

Puddings **\$14**

BANOFFEE PIE

Buttery tart shell, caramel, banana buttercream,
whipped vanilla cream G/D

ETON MESS

Mascarpone and marsala cream, gin and berry gel,
fresh berries, toasted meringue G/D

RHUBARB CRUMBLE

Brandied apple, poached rhubarb, mixed berry jam,
macadamia crumble, almond ice cream G/D/NUTS

Kids Menu **\$18**

Served with juice and a scoop of gelato

CHEESEBURGER

Beef patty, tomato ketchup, brioche bun, chips

FISH & CHIPS

Fried flathead fillet, chips, lemon, mayo

CHICKEN & CHIPS

Chicken schnitzel, chips, cucumbers and gravy

KIDS PASTA

Pasta with butter or tomato sugo,
served with parmesan cheese.

GF PASTA AVAILABLE