

/ APPETIZERS

<b>roast garlic baguette (v)</b>	<b>9</b>
<b>tomato chilli bruschetta (v)</b> buffalo mozzarella - parmesan - basil	<b>13</b>
<b>seafood chowder</b> pesto - warm bread roll	<b>18</b>
<b>soup of the day (v)</b> warm bread roll	<b>15</b>

**NORTH SYDNEY**

/ WINTER WARMERS

<b>slow braised veal pappardelle</b> wild mushrooms - confit cherry tomatoes roquette - grana padano / PAIR WITH DARK HORSE CABERNET SAUVIGNON	<b>28</b>
<b>veal osso bucco pie (gf)</b> potato mash - steamed vegetables - smashed peas / PAIR WITH BLOCK 8 MERLOT	<b>29</b>
<b>urban beef burger</b> cheddar - lettuce - tomato - beetroot relish bacon - aioli - mini beef pie - sweet potato chips / PAIR WITH BEER OF THE MONTH	<b>29</b>
<b>fush and chups (g*)</b> tempura battered flat head - shoestring chups tartare - lemon cheek / PAIR WITH COPIA PINOT GRIGIO	<b>28</b>
<b>famous butter chicken</b> coriander pilaf - yoghurt raita - mango chutney papadum - naan bread / PAIR WITH BEACH HUT SEMILLON SAUV. BLANC	<b>29</b>
<b>love pumpkin ravioli (v)</b> heirloom tomatoes - buffalo mozzarella - pesto crispy basil - grana padano / PAIR WITH PIKORUA SAUVIGNON BLANC	<b>28</b>



/ SIDES

<b>sweet potato chips (v)</b> sour cream - sweet chili sauce	<b>11</b>
<b>seasoned potato wedges (v)</b> sour cream - sweet chili sauce add bacon and cheese	<b>11</b> <b>4</b>
<b>steamed seasonal vegetables (v)</b>	<b>9</b>
<b>fresh garden salad (v)</b>	<b>8</b>
<b>shoestring fries (v)</b>	<b>9</b>
<b>roquette, pear &amp; parmesan salad (v)</b>	<b>11</b>

**sure** cafe  
**DINNER**  
5:30PM-9PM

/ ENTREE

<b>pacific salt and pepper squid (gf-df)</b> roquette - smoked garlic aioli - lemon cheek	<b>17</b>
<b>caesar salad (g*)</b> cos lettuce - white anchovies - parmesan crouton - soft boiled egg add chicken or smoked salmon	<b>16</b> <b>6</b>
<b>main size caesar salad (g*)</b> w/ chicken or salmon	<b>26</b>
<b>pressed pork belly (gf-df)</b> miso broth - bok choy - tofu	<b>18</b>

/ GRILL

each served with kumara & potato gratin - smoked pumpkin puree - glazed green beans	
<b>black angus beef scotch fillet (gf)</b> w/ veal jus / PAIR WITH WILD OATS CABERNET MERLOT	<b>38</b>
<b>pork cutlet (gf)</b> w/ veal jus / PAIR WITH POCKETWATCH PINOT NOIR	<b>36</b>
<b>june lamb cutlets (gf)</b> w/ veal jus / PAIR WITH ROBERT OATLEY SIGNATURE SHIRAZ	<b>38</b>
<b>barramundi fillet (gf)</b> w/ chimichurri / PAIR WITH PEDESTAL CHARDONNAY	<b>34</b>

**MELBOURNE**

/ SWEET TREATS

<b>deconstructed pavlova (gf)</b> fresh cream - berries - passionfruit coulis - kiwi fruit - vanilla ice cream	<b>12</b>
<b>mango crème brûlée</b> mango compote - berries	<b>13</b>
<b>sticky date pudding</b> butterscotch sauce - vanilla ice cream	<b>13</b>
<b>selection of nz natural sorbet (gf-df)</b> fresh strawberries	<b>12</b>
<b>australian cheese plate</b> dry fruits - nuts - quince paste - lavosh	<b>15</b>

### / SPARKLING

**taltarni t series brut chardonnay pinot noir, pyrenees vic** 9 / 35  
white peach & strawberry flavours with a hint of citrus

**craigmoor sparkling rose, mudgee nsw** 8 / 30  
floral aromas derived from crisp strawberry flavours

**la gioiosa prosecco superiore, treviso ita** 9.5 / 40  
fruity with clear hints golden apple and acacia flowers

### / RED WINE

**beach hut shiraz, south east aus** 7 / 30  
lively, fresh plum & red berries with a hint of spice

**rymill dark horse cabernet sauvignon, coonawarra sa** 9 / 40  
aromas of plum and dark fruits, with hints of mocha

**wild oats cabernet merlot, mudgee nsw** 8 / 38  
vibrant with lifted herbal & blackcurrant flavours

**pocketwatch pinot noir, vic** 9.5 / 42  
bright red cherry & raspberry, & lightest touch of oak

**the lane block 8 merlot, adelaide hills sa** 10 / 48  
bright, juicy berry palate, spicy oak & soft tannin finish

**robert oatley signature shiraz, mclaren vale sa** 11 / 48  
displays blueberries & spice, supple tannins and stylish french oak influence

**robert oatley signature cabernet sauvignon, margaret river wa** 48  
black berries, dried leaves and fine gravelly tannin

### / DESSERT

**beach hut pink moscato** 7 / 30  
summer sweetness, hint of spritz and a refreshing finish.

### / BEERS + CIDER

**asahi draught, japan** 300ml / 400ml 9 / 11

**beer of the month** 9

**james boag's premium, tas** 9

**james boag's premium light, tas** 8

**james squire 150 lashes pale ale, nsw** 9.5

**peroni, italy** 9.5

**heineken, holland** 9.5

**corona, mexico** 9.5

**asahi black, japan** 9.5

**apple thief pink lady apple cider** 9.5

**apple thief william pear cider** 9.5

### / SPRITZ

**aperol spritz** 15  
aperol - la gioiosa prosecco - soda water - orange

### / ROSE

**bremerton racy rose, langhorne creek wa** 9 / 40  
savoury fruit, textural palate weight and dry finish

### / WHITE WINE

**beach hut semillon sauvignon blanc, south east aus** 7 / 30  
zesty citrus & passionfruit flavours with a crisp finish

**pikorua sauvignon blanc, marlborough nz** 8 / 34  
crisp, tropical fruits with light herbal notes

**copia pinot grigio, pemberton wa** 8 / 38  
pear & apple juice flavours with a herbal undertone

**pedestal chardonnay, margaret river wa** 10 / 48  
lemon, peach & tropical aromas with fresh, clean flavours

**ad hoc 'wallflower' riesling, great southern wa** 42  
fragrant bouquet with flavours of lemon peel

**robert oatley signature chardonnay, margaret river wa** 48  
bright, mid weight, white peach accented & gently oaked

### / SPIRITS

**johnnie walker red label - jim beam bourbon**

**jamesons irish whiskey - stolichnaya vodka**

**bombay sapphire gin - bundaberg rum**

**bacardi white rum - baileys** 8

**jack daniels - hendricks gin - cointreau - kahlua**

**tia maria - frangelico - galway pipe port** 9

**hennessy cognac vs - glenfiddich 12yr scotch** 9.5

### / SOFT DRINKS

**pepsi - pepsi max - lemonade - pink lemonade solo - ginger ale** 4

**juice: cloudy apple - orange - pineapple** 4

**bundaberg ginger beer** 5

**lemon lime bitters** 5

**san pellegrino sparkling 500ml** 5