

FRESHLY SHUCKED OYSTERS

Served with champagne mignonette



Wonboyn (Sydney Rock) 5
Hawkesbury River (Pacific) 7

Fabbrica sourdough, cultured butter, cashew cream 10
Raw Scallop, horseradish, cucumber, dill 9
Cured Sardine, tapenade, crouton 5
Eel pâté, horseradish jelly, glazed crumpets 16
Fried potato, salmon nduja, parmesan 15
Compressed Cucumber, preserved lemon, goats curd. 16
Roasted Jerusalem artichokes, black garlic yoghurt, harissa 16
Cauliflower, almond cream, pickled onion 16
Roasted Pumpkin, beetroot dukkah, pumpkin sauce 18
The Gidley Burger. 26
Double Beef patties, cheddar, house pickle
The Rover’s Fisherman’s Pie, smoked salmon, potato gratin 26
Market Fish, broccolini, fennel veloute 43
Lamb Shoulder, zucchini, basil, charred onion. 45

DESSERT

Chocolate mousse, coffee anglaise, cookie crumbs. 17

CHEESE

Marcel Petite Comte, pickles, chutney (40g) 15
Fourme d’Ambert, pickles, chutney (40g). 15

Please check with our team before ordering if you have any allergies or dietary requirements.
Credit card payments incur a surcharge of 2%. A discretionary service charge of 10% is applied to groups of 6 or more.



HAPPY HOUR 4PM - 6PM

Freshly Shucked Oysters (ea)	2
Sydney Brewery 'Tan' or 'Black' Lager	6
Gin & Tonic	6
Sparkling wine, White or Red	10
Venetian Spritz	14
Select Aperitivo, prosecco, lemon	

AFTER DINNER BEVERAGES

Rover Reviver	23
Jameson Irish Whiskey, coffee liqueur, cold brew coffee, demerara	
12 Chenin Blanc, Bella Ridge Estate 'Demi Sec' Swan Valley (75ml)	12
18 Pinot Noir, Egly-Ouriel, Ratafia, Ambonnay, Champagne (60ml)	22
20 Grenache, Mas Amiel, Maury, Roussillon, France (60ml)	15
Domaine de Manoir de Montreuil, 10yr Calvados	25
Amaro Montenegro	11
Valdespino Pedro Xeminez (45ml)	12