

## SMALL PLATES

### **ROSTBIFF TARTARE 26**

game chips, tabasco (LD, LG)

### **HARISA LAMB SKEWERS 23**

aleppo yoghurt, parsley, dill, chives, pickled onion (LDO, LG)

### **CHARCUTERIE BOARD 46**

mortadella, prosciutto, wagyu bresaola, sopressa, whipped chicken liver parfait, focaccia, pickles (LDO, LGO)

### **CHORIZO & MANCHEGO CROQUETTES 21**

harissa mayo, maya gruyere, chives

### **FRENCH ONION SOUP 19**

gruyere crouton (LDO)

### **TUNA TARTARE 26**

cucumber, jalapeno, Avruga caviar, coriander, buttermilk dressing, croutons (LDO, LGO)

### **FRIED LOCAL CALAMARI 21**

pickled fennel, aioli, lemon (LD, LGO)

### **OYSTERS 7ea**

shallot vinaigrette, lemon (LD, LG)

### **SEASONED FRIES 13.5**

smoked aioli (LD, LG, V, VG)

### **WHIPPED CHICKEN LIVER PARFAIT 22**

toasted focaccia, pickles (LGO)

### **MUSHROOM ARANCINI 22**

smoked mayo (LD, LGO, V, VG)

### **BREAD AND BUTTER 7**

focaccia, butter (LDO, LGO, V, VGO)

## LARGE PLATES

### **PAN ROASTED BARRAMUNDI 42**

beurre blanc, Avruga caviar, samphire, peas, roast potatoes (LG)

### **LAMB RUMP 49**

salsa verde, celeriac puree, pea & mint fricassee (LDO, LG)

### **BEER BATTERED ROCKLING 32**

dill tartare, house salad, peas, lemon, fries (LD, LGO)

### **HAND CRUMBED CHICKEN PARMA 33**

smoked ham, mozzarella, Napoli, house salad, fries (LDO)

### **HAND CRUMBED VEAL SCHNITZEL 37**

house slaw, chips (LD, LGO)

### **Make it a parma +6**

### **SUMMER GREEN RISOTTO 32**

pea puree, peas, snow peas, Meridith goats' cheese, chervil (LDO, LG, V, VGO)

### **MUSHROOM PIE 35**

truffle mash, broccolini, peppercorn sauce (V)

### **PLANT BASED BURGER 31**

pumpkin bun, vegan cheese, ketchup, mustard, cos, tomato, pickles, fries (LD, LGO, V, VG)

### **WAGYU BEEF BURGER 31**

milk bun, cheese, bacon, cos, tomato, pickled onion, ketchup, mustard, fries (LDO, LGO)

### **WAGYU PIE 38**

buttered mash, signature bone marrow, red wine jus

## SALADS

### **CHICKEN CAESAR SALAD 32**

cos, parmesan, chicken, croutons, boiled egg, bacon, anchovies, Caesar dressing (LDO, LGO, VO, VGO)

### **HIERLOOM TOMATO SALAD 25**

croutons, pickled onion, radish, basil, red wine vinaigrette (LDO, LG, V, VGO)

### **TUNA NICOISE SALAD 38**

green beans, heirloom tomatoes, chat potatoes, soft boiled egg, capers, red wine vinaigrette (LD, LG)

### **UPGRADES: Chicken +7 | Calamari +7**

## GRILL

All steaks are served with seasoned fries, house salad, peppercorn sauce & béarnaise sauce.

### Grass Fed

200G O'CONNOR EYE FILLET MS2+ | LDO, LGO | 63

200G FULL BLOOD STONE WAGYU EYE FILLET MSB9+ | LDO, LGO | 110

400G RUMP MS2+ | LDO, LGO | 55

450G O'CONNOR PREMIUM BONE IN DRY AGED NEW YORK STRIP MS3+ | LDO, LGO | 81

500G O'CONNOR RIB EYE MS2+ | LDO, LGO | 90

Please note our chefs recommend this steak to be cooked medium rare or above.

### Grain Fed

1.4KG BLACK ONYX TOMAHAWK MSB2+ | Perfect for sharing | LDO, LGO | 201

Please note the cooking time is a minimum of 40 - 60 minutes.

Our chefs recommend this steak to be cooked medium rare or above.

250G O'CONNOR ROSTBIFF MS3+ | LDO, LGO | 65

300G O'CONNOR PORTERHOUSE MS2+ | LDO, LGO | 50

300G O'CONNOR SCOTCH MS3+ | LDO, LGO | 68

Please note our chefs recommend this steak to be cooked medium rare or above.

### Dry Aged

DRY AGED BEEF SHORT RIB MS2+ | LDO, LGO | 53

Ask one of our team members about our current seasonal accompaniment.

450G O'CONNOR PREMIUM DRY AGED NEW YORK STRIP MS3+ | LDO, LGO | 82

600G O'CONNOR DRY AGED T-BONE | LDO, LGO | 117

1KG DRY AGED RIB EYE | Perfect for sharing | LDO, LGO | 182

Please note the cooking time is a minimum of 40 - 60 minutes.

Our chefs recommend this steak to be cooked medium rare or above.

**CHEF'S BUTCHER'S BOARD | Designed for sharing | LDO, LGO | 165**

250g rostbiff, 300g porterhouse and 300g scotch fillet, served sliced and accompanied with a large serving of fries, house salad, and peppercorn & bearnaise sauce.

#### UPGRADES:

Add a Moreton Bay Bug +45

Add 30g cavier +30

#### ADDITIONAL SAUCES + 4

Red Wine Jus (LD, LG) | Garlic Butter (LG, V) | Mushroom (LG, V)

Peppercorn (LG, V) | Truffle Jus (LD, GF) | Béarnaise (LG, V)

## SIDES

**Classic Sides** 1 FOR 12 | 2 FOR 16 | 3 FOR 21

**BEER BATTERED ONION RINGS 12**

vinegar salt (LD, V, VG)

**BUTTERED MASH 12**

(LG, V)

**CHARGRILLED GREENS 12**

anchovy butter (LDO, LG, V, VGO)

**GARDEN SALAD 12**

cos, tomato medley, cucumber, pickled onion, house vinaigrette dressing

(LD, LG, V, VG)

**ROASTED HEIRLOOM CARROTS 12**

burnt honey, thyme (LDO, VO, VGO)

### Signature Sides

**MAC & CHEESE GRATIN 18**

smoked bacon, crispy pig skin (VO)

**ROASTED BONE MARROW 18**

pangrattato (allow 20 minutes cook time) (LD, LGO)

**TRUFFLE MASH 16**

(LG, V)

## DESSERT

### **DARK CHOCOLATE & RASPBERRY DELICE 18**

raspberry sorbet (LD, LG, V, VG)

### **GELATO SINGLE SCOOP 5 | TRIO 15**

raspberry, vanilla, lemon, coffee or mango (LDO, LG, V, VGO)

### **STICKY TOFFEE PUDDING 18**

salted caramel, vanilla bean ice cream (V)

### **APPLE TART TARTAN 18**

caramelized apple, pastry, salted caramel, vanilla bean ice cream (V)

### **AFFOGATO 21.9**

vanilla bean ice cream, espresso, hazelnut liqueur

## FROMAGERIE

*All cheeses are served with lavosh, quince paste, muscatels and plum jam (lgo)*

### **BRIE 19**

Yarra Valley, VIC

### **DEVONSHIRE RED 19**

Exeter, Britain

### **BLUE D'AUVERGINE 19**

Saint-Julien-Puy-Lavèze, France

### **FARMHOUSE CHEDDAR 20**

Gippsland, VIC