

SMALL PLATES

CHARCUTERIE BOARD 47

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

OYSTER 7.5 ea

shallot vinaigrette, lemon (LG, LD)

ROSTBIF TARTARE 27

game chips, tabasco (LG, LD)

SEASONED FRIES 15

smoked aioli (LGO, LD, VO, VGO)

OVEN ROASTED SCALLOPS (x3) 26

CHEF'S PICK

café de paris butter, crispy bacon, pangratatto (LGO, LDO)
+ add scallop 9 ea

WHIPPED CHICKEN LIVER PARFAIT 24

focaccia, pickles (LGO)

FRENCH ONION SOUP 20

gruyere, croutons (LGO, LDO)

BREAD & BUTTER 9

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

ANCHOVY TOAST 6 ea

whipped goats cheese, pickled cucumber, soft herbs (LGO, I)

WILD MUSHROOM FRICASSEE 22

garlic butter, parmesan cheese, soft herbs (LGO, LDO, V, VGO)

HOUSE MADE BRISKET CROQUETTES 25

french onion relish (LDO)

CURED MEAT SELECTION 20

toasted focaccia, pickles (LGO, LD)

FRIED LOCAL CALAMARI 24

pickled fennel, aioli, lemon (LGO, LD, A)

LARGE PLATES

400G PORK CHOP 54

chat potatoes, English spinach & pea fricassee, crispy sage, mustard white wine sauce (LG, LDO)

BEER BATTERED ROCKLING 34

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

PAN FRIED BABY SNAPPER FILLET 43

sauce gribiche, crispy chat potatoes, pickled fennel, samphire (LG, LDO, A)

HAND CRUMBED VEAL SCHNITZEL 39

house slaw, chips, parmesan, chives (LDO)

WAGYU BEEF BURGER 32

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

PLANT BASED BURGER 31

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

ROMESCO RISOTTO 32

charred aubergine, sundried tomato, goats cheese, toasted walnuts, chervil (LG, LDO, V, VGO)

WAGYU PIE 39

mash, bone marrow, red wine jus

OVEN ROASTED CHICKEN BREAST 40

pearl couscous, lentil & cauliflower salad, shaved parmesan, herb yoghurt, soft herbs, goats cheese, harissa

HAND CRUMBED CHICKEN PARMA 35

smoked ham, mozzarella, napoli, house salad, skin on fries (LDO)

MUSHROOM PIE 38

butter mash, honey glazed heirloom carrots, pepper sauce (V)

SALADS

PUMPKIN WEDGE SALAD 28

radicchio, chickpeas, herb yoghurt, dates, toasted pepitas, coriander (LG, LDO, V, VG)

HARISSA CAULIFLOWER STEAK 28

sweet potato puree, crispy chickpeas, lentils, pickled red onion, soft herbs (LGO, LD, V, VG)

CHICKEN CAESAR SALAD 33

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

LG – Low Gluten | LD – Low Dairy | V – Vegetarian | VG – Vegan | LGO – Low Gluten Option
LDO – Low Dairy Option | VO – Vegetarian Option | VGO – Vegan Option
Seafood Origin: A – Australian | I – Imported | M – Mixed

GRILL

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

Grass Fed

200G WAGYU EYE FILLET MBS9+ | LGO, LDO | 112

500G RIB EYE MS2+ | LGO, LDO | 92

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

400G RUMP MS2+ | LGO, LDO | 57

200G EYE FILLET MS2+ | LGO, LDO | 66

Grain Fed

1.4KG BLACK ONYX TOMAHAWK MS2+ | LGO, LDO | 205

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 ROSTBIFF MS3+ | LGO, LDO | 67

300G SCOTCH MS3+ | LGO, LDO | 71

300G PORTERHOUSE MS2+ | LGO, LDO | 53

CHEF'S BUTCHER'S BOARD | LGO, LDO | 175

Designed for sharing, our chef's selection of three cuts of steak, 250g rostbiff, 300g porterhouse, 300g scotch fillet. Served with large fries, house salad, peppercorn, béarnaise sauce

Dry Aged

1KG DRY AGED RIB EYE MS2+ | LGO, LDO | 184

600G DRY AGED T-BONE STEAK MS2+ | LGO, LDO | 120

450G PREMIUM BONE IN DRY AGED NEW YORK STRIP MS2+ | LGO, LDO | 84

BRAISED DRY AGED BEEF SHORT RIB MS2+ | LGO | 56

chive potato mash, red wine jus, fried shallots (LGO)

UPGRADES:

Moreton Bay Bug +45 (LG, LDO, A) | Avruga Caviar +30 (LG, LD, I)

ADDITIONAL SAUCES + 4

Peppercorn Sauce (LG, V) | Truffle Jus (LG, LD) | Red Wine Jus (LG, LD) |
Mushroom Sauce (LG, V) | Garlic Butter (LG, V) | Béarnaise Sauce (LG, V)

SIDES

Classic Sides 1 FOR 13 | 2 FOR 18 | 3 FOR 24

BUTTERED MASH

(LG, V)

BEER BATTERED ONION RINGS

vinegar salt (LD, V, VGO)

GARDEN SALAD

cos, tomato medley, cucumber, pickled onion, house vinaigrette dressing
(LG, LD, V, VG)

ROASTED HEIRLOOM CARROTS

burnt honey, thyme (LG, LDO, V, VGO)

CHARGRILLED GREENS

anchovy butter (LG, LDO, V, VGO, I)

Signature Sides

CAULIFLOWER CHEESE GRATIN 19

gruyere, pangrattato (V)

ROASTED BONE MARROW 19

pangrattato (up to 20 min cook time) (LGO, LD)

TRUFFLE MASH 17

(LG, V)

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DESSERT

BERRY PAVLOVA 20

berry compot, blueberry, raspberry, vanilla ice cream (LG, LDO, V, VGO)

STICKY TOFFEE PUDDING 20

salted caramel, vanilla bean ice cream (V)

DARK CHOCOLATE & RASPBERRY DELICE 20

strawberry, toasted coconut, raspberry sorbet (LG, LD, V, VG)

GELATO | SINGLE SCOOP 6 | TRIO 15

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