



Starters

- Toasted sourdough, garlic & parsley.....\$8
- Escargot in white wine and garlic sauce.....\$16
- Duck rilette, pickles, mustard & crouton.\$19
- Butterfly chilli & herb prawns\$25
- Herb crusted bone marrow
over the woodfire (per piece)\$9
- Steak tartare, traditional condiments and
cured egg yolk\$20
- Friture de calmar (fried squid), crispy garlic,
parsley and aioli.....\$19
- Grilled Portobello mushroom, buffalo
mozzarella and lemon beurre noisette\$19

Main

- Pork baby back USA rib
- 1/2 Rack.....\$39
- Full Rack.....\$69
- Roasted leg of lamb, polenta, ratatouille and
basil salsa.....\$39
- Wood fire grilled market fish with fragrant
broth, squid and prawns.....\$40
- Chicken supreme, Jerusalem artichoke
puree, roasted parsnip and chicken jus.....\$34
- Pea, mint & grilled zucchini risotto..... \$34

Add to your dish

- Garlic king prawn.....\$7

Menu content & prices subject to change without
any notice.
10% Surcharge on public holidays.

Feast for 2

Serve with sourdough bread, 3 sauces &
velvet mash

- 1-1.3 kg Grilled Tomahawk.....\$169
- Angus Reserve – grained fed

- 1 Kg Bifteck D’aloyau T-Bone\$152
- Black Angus MB+4

- Chefs Meat Platter – Ribeye, Chicken, Ribs,
sausages & prawns\$152

Meat Menu

*All steaks served with our signature velvet
mash and your choice of sauce*

Sauces

- | | |
|--|---------------|
| Mushroom, Peppercorn, BBQ,
Red wine jus and Bearnaise | \$2.50 |
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- 300g Striploin.....\$36
- Jacks creek MB+3 Thick and juicy NY cut
style
- 350g Rib eye.....\$39
- Bass strait MB+2 Full flavoured and textured
- 250g Eye fillet.....\$44
- Bass strait MB+2 Buttery and tender
- 300g Wagyu rib eye.....\$88
- Rangers valley MB+6 Rich and full flavoured

Sides

- Baby Cos lettuce salad\$9
- Steak fries.....\$9
- Mac and cheese.....\$11
- Duck fat Potatoes.....\$10
- Glazed honey carrots & mustard.....\$10
- Grilled broccolini & lemon.....\$10
- Paris mash.....\$11