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## Oysters

All our oysters are 'A' Grade Sydney Rock oysters

Oysters Natural 28/46

Oysters Kilpatrick 30/50

Oysters Mornay 30/50

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## Entrées

Scallops, grilled with edamame, asparagus, cauliflower puree and caviar 28

Spicy Peking duck pancakes served with hoisin dressing and coriander, mint salad 25

Spanner crab poached in olive oil 31

• with lime, salmon, roe, creme fraiche and toasted brioche

Garlic Prawns 28

• with chorizo, chili, basil tomato and toasted baguette

Chilli Squid 23

• with homemade sweet chilli sauce and Julienne shallot salad

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## Mains

All steaks served with choice of complementary sauce: peppercorn, mushroom, bearnaise, chimichurri salsa, red wine jus

Scotch Fillet • *Triple A Angus verified premium grass fed scotch fillet, 350g* 58

Black Angus Prime Eye Fillet • *Premium grass fed, 250g* 59

Prime Rump • *100 day grain fed from the Ranger Valley pasture, 350g* 45

New York • *Sirloin 100 day Hereford grain fed, 350g* 56

Rib Eye • *Grain fed Prime O.P. rib, 350g* 58

T-Bone • *Marble 2 grass feed, 450g* 53

Fillet Minute Steak • *Premium pasture and grain fed, 200g* 45

Lamb Loin • *Predominately Southern NSW* 45

BBQ Mixed Grill • *Mixed grill plate of 120g fillet mignon on creamy mash, whole pork sausage with caramelised onion, two Lamb cutlet on crushed minted peas topped with red wine jus* 53

Veal Cutlet • *Crumbed with parmesan and herbs; sun dried cherry tomato, baby basil, bearnaise sauce.* 45

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## Sides

Walnut, blue cheese, pear and parmesan Rocket salad 16

Iceberg wedge salad with bacon, grape tomato, croutons and cape dressing 14

Tomato salad soaked with olive oil, balsamic vinegar and fresh herbs 14

Mac and cheese with three cheese sauce and bacon crumb 14

Brussel sprouts with bacon and burnt butter 14

Curried peas with coconut and lime curry 14

Buttercup mushrooms, marinated and sauted with butter, garden herbs and lemon juice. 14

Onion rings 12

French fries 12

Creamy mashed potato 14