

ENTRÉES

Toasted Baguette, whipped black garlic brown butter & gruyere	\$15
Cheese Croquette (gruyere, brie, aged gouda), with smoked tomato coulis	\$16
Duck Rillettes, crisps, marinated banana chilli, blackberry gel	\$22
Prawn & Moreton Bay Bug Bisque with gruyere baguette	\$24
Pan Seared Scallops, parsnip puree, pancetta, samphire, lemon myrtle pearl	\$29
Cognac & Dijon glazed Beef Skewers x3 Pure wagyu rump Mb10, Black onyx rib fillet Mb3 and Diamantina angus eye fillet Mb2, served with Sauce Diane	\$36
Charcuterie Board Chef selection cured meats, pickled shallot, flamed and marinated banana chilli, crispy baguette, mustard & beetroot puree	\$26

MAINS

Kangaroo Fillet Pommes galette, broccolini, honey carrot puree, juniper berry jus (gf/nf) ✧ <i>Pairs well with Pinot Noir, Shiraz, Cabernet Sauvignon</i>	\$38
4 Point Lamb Rack Truffle pommes puree, winter vegetables, pea puree, red wine jus (nf) ✧ <i>Pairs well with Cotes du Rhone</i>	\$60
Beef Wellington 200g eye fillet, spinach, duxelle, brie wrapped in flakey pastry. pommes puree, broccolini, beetroot & red wine jus ✧ <i>Pairs well with Pinot Noir, Cabernet Sauvignon</i>	\$58
Sous vide Chicken Breast Chicken & chive pommes puree, spiced pumpkin, wild mushroom jus & wilted seasonal greens ✧ <i>Pairs well with Chardonnay</i>	\$38
Market Fish Pommes galette, wilted greens, smoked tomato coulis, black garlic aioli, lemon myrtle pearl (nf) ✧ <i>Pairs well with Chardonnay, Sauvignon Blanc, Reisling</i>	\$MP
Seafood Bouillabaisse Local fresh seafood, crusty baguette, rouille ✧ <i>Pairs well with Rose, Cotes du Rhone</i>	\$50

◆ OUR STEAKS ◆

ALL STEAKS SERVED WITH

pommes galette, pommes frites or pommes puree, broccolini and 1 sauce

350g Diamantina Black Onyx Rib Fillet (Mb3+)

Our superior cut | 280 day grain finished | Angus | NSW

\$72

◆ *Pairs well with Cabernet Sauvignon, Shiraz, Chardonnay*

350g Sanchoku pure Wagyu Rump (Mb9+)

Pure blood wagyu | 400 day grain finished | QLD | 2025 Grand Champion

\$57

◆ *Pairs well with Cabernet Sauvignon, Shiraz*

300g Diamantina Porterhouse (Mb3)

Grain finished | Angus | QLD

\$49

◆ *Pairs well with Cabernet Sauvignon, Shiraz*

250g Eye fillet (Mb2)

Grassfed | Angus | QLD

\$60

◆ *Pairs well with Pinot Noir*

1400g Black Onyx Tomahawk (*serves 1-3 people*)

280 day grain finished | QLD | Doneness medium or below, allow 45 minutes time

\$160

SAUCES ALL \$7

Green Peppercorn - Red wine jus - Mushroom - Demi glaze

- Sauce Diane - Creamy Garlic - House Made BBQ

Black Garlic Brown Butter \$4

ADD ONS

Prawn and Bug Reef Sauce **\$18**

Lemon Myrtle Squid **\$15**

..... DEGREE OF DONENESS

DONENESS

Blue
Rare
Medium Rare
Medium
Medium Well
Well Done

INTERNAL COLOUR

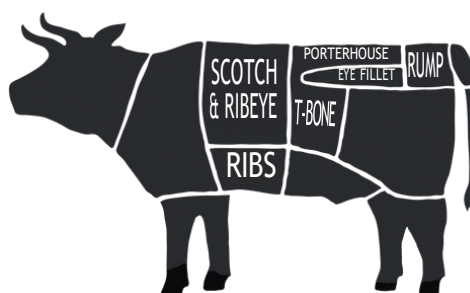
Deep Red-Purple
Dark Red
Red
Red to Pink
Pink in Centre
No Pink

TEMPERATURE

Cold
Cool
Warm
Hot
Hotter
Hottest

SCOTCH
HIGHLY MARBLED
THE ULTIMATE IN FLAVOUR

RIBEYE
SAME AS THE SCOTCH
BUT IT'S SWEETER NEXT TO THE BONE



PORTERHOUSE
EXCELLENT FLAVOUR WITH
MEDIUM FAT COVER

EYE FILLET
THE ULTIMATE IN TENDERNESS
WITH VERY MINIMAL FAT

RUMP LEAN WITH A MEATY FLAVOUR - THE BEST VALUE CUT STEAK ON THE MENU

✧ SIDES ✧

Pommes galette	\$12	Tallow roasted pumpkin, blue cheese crumble, candied walnut, petit leaves	\$15
Pommes puree	\$10		
- add truffle	\$14		
Hand cut Pomme frites with black garlic aioli	\$12	Steamed seasonal vegetables with beurre noisette	\$17
Gratin de macaronis (mac & cheese)	\$12	Charred brussel sprouts, pancetta, rose dijon glaze	\$16

✧ KIDS MENU ✧

(12 and under)

Chicken nuggets served with chips & sauce

Steak with chips & tomato sauce

Mac 'n' cheese

\$15

ALL SERVED WITH ICE CREAM

Choice of chocolate, strawberry or caramel topping with sprinkles

✧ DESSERTS ✧

Mille-Feuille	\$18	Sticky Date Toffee Madeleines	\$20
Layers of sweet pressed puff pastry, strawberries, creme patisserie		Whiskey butterscotch sauce, toffee ice-cream	
✧ <i>Pairs well with Sauvignon Blanc</i>		✧ <i>Pairs well with Reisling</i>	
Chocolate Cremeux Tart	\$22	Creme Brulee	\$20
Blackberry glaze, baileys chantilly, Tullie		Burnt fig, brown butter ganache, wattleseed meringue	
✧ <i>Pairs well with Muscat</i>		✧ <i>Pairs well with Moscato</i>	
Crepe Suzette	\$22	Cheese board	
Jus suzette, mandarin, vanilla bean ice-cream		Served with burnt fig, apple, quince paste, grapes, crispy baguette	1 cheese \$22
✧ <i>Pairs well with Reisling</i>			Selection of 3 cheeses \$56

DRINKS

COCKTAILS

✧ Espresso Martini <i>Vodka, Kahlua. Espresso shot</i>	\$20
✧ Old Fashioned <i>Whiskey, sugar, bitters, ice, slice of orange and cinnamon stick</i>	\$25
✧ Whiskey Sour <i>Bourbon or Whiskey, simple syrup, lemon juice, bitters and egg white</i>	\$25
✧ Margarita <i>Tequila, triple sec & fresh lime</i>	\$25
✧ Chocolate Martini <i>Chocolate liqueur, Irish cream liqueur, vodka, heavy cream and chocolate</i>	\$22
✧ Appletini <i>Vodka, apple juice, lemon juice, maple syrup</i>	\$18
✧ Cosmopolitan <i>Vodka, triple sec, cranberry juice, lime juice</i>	\$24
✧ Blueberry Lemon Drop <i>Vodka, triple sec, lemon, blueberries,</i>	\$24
✧ Dragonfruit Henny Drop <i>Hennessy, triple sec, dragonfruit, lime</i>	\$24
✧ French Martini <i>Vodka, gin, Chambord and pineapple juice</i>	\$25

SPIRITS

Pink Dot Vodka	\$12
Ariane Vodka	\$14
Jim Beam	\$12.50
Jack Daniels	\$12.50
Gentlemen Jack	\$14
Bundaberg	\$12
Espolon Tequila	\$12
Johnny Walker Red	\$12
Canadian club	\$13
Jameson	\$13
Hennessy VS	\$12
Ratu 8yr	\$14
Gordons Gin	\$12
Balvenie Doublewood 12yr	\$14.50
Woodford Reserve	
Double Oaked	\$14.50

LIQUEURS

Baileys	\$11
Mozart Chocolate Liqueur	\$9
Ambra Triple Sec	\$10
Kahlua	\$11
Licor 43	\$11
Chambord	\$11
Malibu	\$11
Midori	\$11
Aperol	\$9
Bacardi	\$10
Steinbok Peach	\$9
Steinbok Banana	\$9
Steinbok Limoncello	\$9
Steinbok Passionfruit	\$9

DRINKS

WINES

Red

Starling Shiraz

Barossa

Bottle **\$45**

Glass **\$15**

La Brune Pinot Noir

Mouzellon, FR

Bottle **\$53**

Glass **\$16**

Pierre Ponnelle Cotes du Rhone

Rouge South Rhone, FR

Bottle **\$58**

Glass **\$16**

Flinders Run Cabernet Sauvignon

Coonawarra

Bottle **\$66**

Glass **\$17**

La P'Tite Pierre Rose

Langudoc, FR

Bottle **\$53**

Glass **\$16**

White

Stonehaven 'Stepping Stone' Sauvignon

Blanc Limestone Coast

Bottle **\$42**

Glass **\$15**

Leogate 'Broken Back' Chardonnay

Bottle **\$45**

Glass **\$15**

Arthur Metz Riesling

Alsace, FR

Bottle **\$75**

Glass **\$16**

Veuse Elise Blanc de Blanc

Charente, FR

Bottle **\$53**

Glass **\$16**

Alain Geoffroy Petit Chablis

Burgundy, FR

Bottle **\$110**

Sweet

Black Pearl Moscato

South East Aus, SA

Bottle **\$35**

Glass **\$15**

Foggo 'the quiet achiever' Muscat

McLaren Vale

Bottle **\$64**

Glass **\$16**

TAP BEER

Heads of Noosa

Japanese Lager

Pot **\$10**

Schooner **\$11.50**

Lager 3.5

Pot **\$8.50**

Schooner **\$9.50**

10 Toes

Pipeline Pale Ale

Pot **\$10**

Schooner **\$12**

Sugar Road Ginger Beer

Pot **\$10**

Schooner **\$13**

BEER/CIDER

Gingerbeer - Heads of Noosa

\$13

XXXX Gold

\$9

Asahi

\$10

Great Northern Original

\$10

Hell Yes Crisp Lager

\$9

Your Mate Larry

\$9

Corona

\$11

Somersby Apple

\$9

Somersby Pear

\$9

SOFT DRINKS

Coke Can

\$4

Coke Zero Can

\$4

Sprite Can

\$4

Mineral Water

\$5

Tonic Water

\$5

Soda Water

\$5

Dry Ginger

\$5

House made Raspberry

\$5

House made Lemon Squash

\$5

House made Lemon Lime Bitters

\$5.50

Red Bull Range

\$6