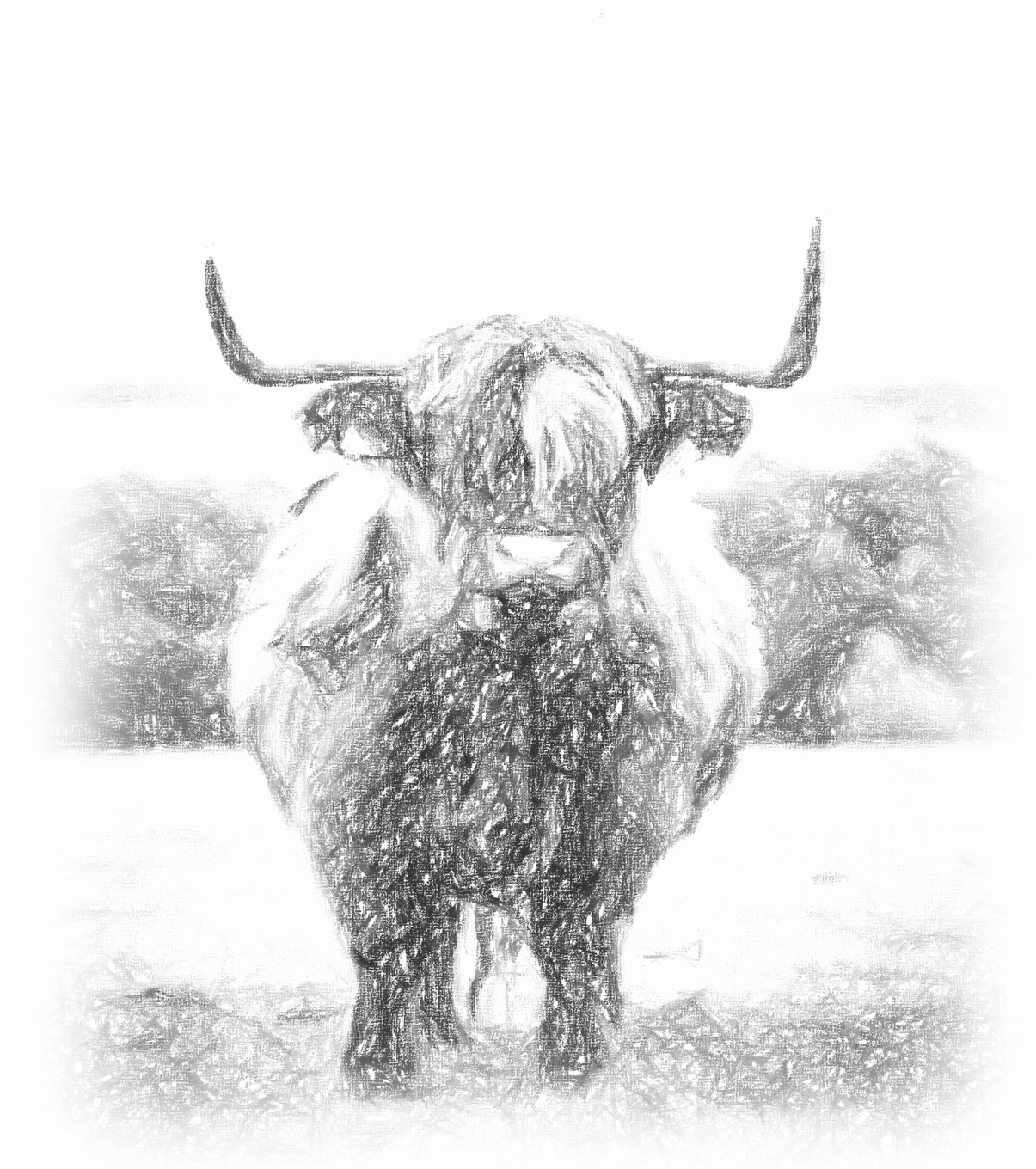


Menu



ENTRÉE & SNACKS

OYSTERS

Freshly shucked South Australian oysters served 'natural' with sauce Mignonette

Half dozen 28
Dozen 49

OLIVES

Warmed, Mount Zero olives, citrus, thyme, chilli & garlic

8

PORK RIBS

Berkshire free range pork ribs, honey & barbecue glaze, charred corn & cucumber salsa

20

SOURDOUGH

Scorched 'San Fran' sourdough, garlic & rosemary rub

10

+ marinated white anchovies 5
+ chickpea & roast garlic houmous 5

CROQUETTES

Pea, Feta cheese & Potato (3 pieces)

18

+ 1 x Croquette 6

SQUID

Crispy fried squid, Salt & pepper seasoning, chilli dipping sauce

18

PORK BELLY

Chargrilled Berkshire free range pork belly skewers, house BBQ sauce, pickled red onion (2 pieces)

18

+ 1 x Skewer 6

PRAWNS

Australian Tiger Prawns, chilli & garlic, charred lemon, linseed sour dough

24

OUR BEEF

We carefully source our beef from some of the finest Australian producers with a particular focus on quality, welfare and sustainability

CAPE GRIM Tasmania 100% Grass fed and finished
(with one side & one sauce)

Eye Fillet 200g 58

Hanger Steak 250g 55

BASS STRAIT 'Reserve' Tasmania 100% Grass fed and finished
Marble score 4+ for intense flavour & even marbling
(with one side & one sauce)

Scotch Fillet 300g 88

WESTERN DISTRICT, Black Angus. Minimum 30 minutes cooking time
(SHARE STEAKS with two sides and two sauces)

Rib Eye on the bone 800g 105

Chateaubriand (Eye Fillet) 500g 140

Dry Aged Ribeye on the bone (Minimum 60 days) 135-155
(Please ask for available cut sizes)

RANGERS VALLEY New England tableland, New South Wales
'Infinite' Full blood wagyu

Brisket 250g 55
Slow cooked for 60 hours
House BBQ sauce, slaw,
(with one side)

NOT BEEF

Market Fish Regionally sourced. Grilled simply over Charcoal, charred lemon (with one side & one sauce)	55
Chicken Free range. Charcoal grilled with our own BBQ rub (with one side & one sauce)	42
Lamb Shoulder, Slow cooked with thyme & garlic, tabbouleh, saffron aioli, tomato & black olive vierge (with one side)	44
Pork Belly, Berkshire free range, five spice rub, roasted baby pear, (with one side & one sauce)	46
Pumpkin & Shallot tart, Spiced beetroot relish (with one side)	40

SAUCES

Béarnaise / Peppercorn / Blue cheese / House BBQ sauce / Chimichurri / Red wine jus	5
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SIDES

Charcoal mixed greens, lemon & caper vinaigrette Cauliflower, Vintage cheddar sauce, Parmesan crumb Garden salad Roast garlic mash Fries, Barbecue salt Pear & roquette salad, candied walnut & balsamic dressing Baby potatoes roasted with Wagyu fat & rosemary	10
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CHILDREN (to 12 yrs)

(Served with fries or mash & salad or green vegetables) Eye fillet 100g Chicken skewers or Pork belly Skewers, house BBQ sauce	20
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Chocolate brownie, vanilla ice cream or ice cream bowl	10
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DESSERTS

FRANGIPANE Apple & almond pudding, caramelised apple, vanilla bean ice cream	18
LEMON POSSET Set lemon cream, fresh raspberries, poppy seed shortbread	18
CHOCOLATE BONET Set Italian chocolate custard pudding, amaretti, crème fraiche, amaretto caramel	18
CHEESE Whole baked Camembert, house made lavosh, fig jam	20

TO FINISH

Barbadillo, Pedro Ximinez 60ml	12
Cockburns 2017 LBV Port 60ml	12
Chambers Rutherglen, Muscat 60ml	12
Riesling Freak No 7 375ml NV Fortified Riesling, Clare Valley	35
Coffee, from 'Will&CO' Bondi, Sydney Espresso / Latte / Flat white / Long Black / Macchiato / Cappuccino	6
Tea, from 'Ceylon tea bush' company, Australia English breakfast / Earl grey / Green / Peppermint	5
Hot chocolate	5
Affogato With Liqueur - Frangelico / Baileys / Brandy / Amaretto / Whisky / Kahlua	7 14

All prices are inclusive of GST
Card payment surcharge of 1.5% will be added to all transactions
No split bills – Thank you