

## SNACKS

**FRESHLY SHUCKED OYSTERS** ..... 4 EA

**SPICY ALMONDS**..... 8

**MARINATED MIXED OLIVES**..... 6

**PORK SCRATCHINGS** ..... 5  
WITH SALT & VINEGAR, TARRAGON

## ENTRÉE

**GAZPACHO**..... 16  
GARNISH WITH ROASTED PEPPERS,  
FRESH CUCUMBER, CROUTONS AND BASIL

**LOCAL MUSSELS**..... 18  
COOKED IN FRESH TOMATO SAUCE,  
RED ONION, JAMON, FINISHED WITH FRESH  
HERBS & GRILLED SOURDOUGH

**PORK CROQUETTES**..... 14  
CARROT AND STAR ANISE PURÉE, PICKLED  
MUSTARD SEEDS AND HERB SALAD

**WOOD GRILL CALAMARI**..... 20  
WITH SLOW COOKED RED ONION,  
CHARRED RADICCHIO, FRESH HERBS  
AND ROMESCO PURÉE

**GRILLED BONE MARROW** ..... 23  
WITH PUFFED GRAINS GRILLED SOURDOUGH  
SALSA VERDE AND HERB SALAD

## SMALL PLATES

**HAM PLATE** ..... 32  
JAMON SERRANO, PROSCIUTTO DI PARMA,  
SOPRESSA MILD SALAMI, PICKLED  
VEGETABLES, GRILLED SOURDOUGH

**CONFIT LAMB RIBS** ..... 28  
PARMESAN, BASIL AND CRISP KALE

**WOOD GRILLED KING PRAWNS (4)** ..... 29  
WITH GARLIC SEAWEED BUTTER

**PORK RILLETTE** ..... 4 EA  
ON GRILLED BAGUETTE,  
WITH APPLE AND WATERCRESS

**BRUSCHETTA** ..... 5 EA  
WOOD GRILLED RED PEPPERS,  
SMOKED TOMATOES,  
ANCHOVY, FRESH HERBS ON CHARRED BREAD

## MAIN

**PEARL BARLEY** ..... 28  
WITH ROASTED ZUCCHINI, FRESH PEAS,  
GREEN OLIVES, MINT OIL

**MARKET FISH**..... 32  
WOOD GRILLED WITH SALSA VERDE,  
SAUCE VIERGE AND PUFFED GRAINS

**TOMATO SALAD** ..... 28  
OXHEART TOMATOES, HEIRLOOM CHERRY  
TOMATOES, GOATS CURD, TOMATO TEA  
AND A BREAD CRISP

**BANNOCKBURN FREE  
RANGE CHICKEN** ..... 38  
ONION PURÉE, SHIMEJI MUSHROOMS  
AND WOOD GRILLED BABY LEEKS

**BORROWDALE PORK BELLY** ..... 32  
SALAD OF BABY BEETS, FRESH HERBS, DRESSED  
IN APPLE CIDER VINEGAR AND OLIVE OIL

**JACK CREEK, 100 DAY GRAIN-FED**  
BEEF SHORT RIB SLOW COOKED ON THE BONE,  
WITH CHIMICHURRI, BEEF SAUCE, BEER PICKLED  
ONIONS & CHIVES 350G ..... 39

## DISHES FOR TWO

**HOPKINS RIVER  
GRASS-FED PORTERHOUSE** ..... 85  
GRILLED BROCCOLI, ONION PURÉE,  
SWEETCORN, CAFÉ DE PARIS BUTTER

## WOOD GRILL

BEEF FROM THE WOOD FIRED GRILL.

ALL STEAKS SERVED WITH MIXED LEAF SALAD,  
SHALLOT DRESSING & SAUCE OF CHOICE.

**DAVID BLACKMORE  
DRY AGED FULL BLOOD WAGYU  
FROM 9+ MARBLE SCORE ANIMALS**

EYE CHUCK STEAK, 250G.....55

**LIVINGSTONE  
FULL BLOOD WAGYU  
FROM 8+ MARBLE SCORE ANIMALS**

RUMP CAP, 220 .....50

**O'CONNOR'S  
28 MONTHS OLD,  
GRASS-FED DRY AGED 30 TO 50 DAYS**

O'CONNOR'S PREMIUM BEEF IS SOURCED FROM  
SELECTED BRITISH BRED CATTLE, RAISED IN  
VICTORIA'S PRIME BEEF PRODUCING GIPPSLAND  
REGION. GRASS-FED, DRY AGED 30 TO 50 DAYS

PORTERHOUSE, 300G .....39

SIRLOIN ON THE BONE, 400G ..... 45

EYE FILLET, 250G ..... 45

SCOTCH, 300G ..... 48

RIB EYE ON THE BONE, 400G .....55

### SAUCES

BÉARNAISE | PEPPER SAUCE  
 BEEF SAUCE | GARLIC BUTTER  
 CAFÉ DE PARIS BUTTER

## SIDES

ONION RINGS .....10

WOOD GRILLED VEGETABLE SALAD  
TUSCAN STYLE .....10

MAC AND CHEESE WITH SPECK.....14

CHIPS ..... 8

HAND-CUT CHIPS .....10

SAUTÉED MIXED MUSHROOMS,  
GARLIC BUTTER, LEMON, PANGATTATA .....14

GRILLED BROCCOLI, ONION PURÉE,  
ANCHOVY, CRISPY LAMB, PANGATTATA .....14

SLOW COOKED CARROTS, CARROT PUREE,  
GOATS CURD, PUFFED GRAINS .....12

WOOD GRILLED SWEETCORN, WITH CORN  
PURÉE AND CAFÉ DE PARIS BUTTER .....12

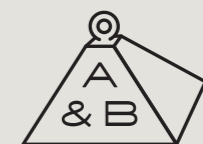
COLESLAW OF RED AND WHITE CABBAGE  
FRESH HERBS, RICOTTA SALATA,  
CHARDONNAY VINEGAR .....10

### CAN'T DECIDE?

JUST SAY 'FEED ME'  
 & LEAVE THE REST TO US.  
 BUT FIRST, SOME GROUND RULES:  
 SORRY SOLOS, MIN 2 PEOPLE  
 &  
 ALL TABLE MEMBERS  
 MUST PARTICIPATE



### HEAVY



600g

**BORROWDALE PORK BELLY** ..... 60  
SALAD OF BABY BEETS, FRESH HERBS, DRESSED  
IN APPLE CIDER VINEGAR AND OLIVE OIL

**COWRA LAMB SHOULDER** ..... 70  
SLOW COOKED, WITH FREGOLA,  
ROASTED PEPPERS, CHERMOULA