

SNACKS

MARINATED MIXED OLIVES.....6

CHICKEN PARFAIT DOUGHNUT.....6

FRESHLY SHUCKED OYSTERS 4.5 EA
LEMON & VINAIGRETTE

CROQUETTES8
MANCHEGO CHEESE, THYME, ROMESCO

MANCHEGO CHEESE & ONION CRISP..... 7

BRUSCHETTA 5 EA
RED PEPPERS, ORTIZ WHITE ANCHOVY,
& SMOKED TOMATOES ON CHARRED BREAD

HOUSE MADE BLACK PUDDING 12
APPLE REMOULADE & CARROT PURÉE

ENTRÉES

LOCAL MUSSELS..... 18
CIDER, SMOKED HAM HOCK, THYME,
& GRILLED SOURDOUGH

CURED OCEAN TROUT 22
ONION PICKLE, AVOCADO & RYE CRISP

PORK & CHICKEN TERRINE..... 22
GRILLED BREAD, DIJON MUSTARD
& DRESSED LEAVES

GRILLED CALAMARI 22
CONFIT KIPFLER POTATO, RED ONION,
CHERRY TOMATOES & SALSA VERDE

GRILLED BONE MARROW 23
PUFFED GRAINS, GRILLED SOURDOUGH
& SALSA VERDE

MAINS

ZUCCHINI RISOTTO..... 30
GOATS' CURD, ROASTED ZUCCHINI & ALMOND

MARKET FISH..... 35
SEAFOOD BROTH, COMPRESSED FENNEL,
ROMESCO & BREAD CRISP

BANNOCKBURN

FREE RANGE CHICKEN 39
ASPARAGUS, BABY COS,
NETTLE PURÉE & BROAD BEANS

MOUNT GNOMON

WESSEX SADDLEBACK PORK BELLY..... 32
PICKLED RADISH, APPLE,
KOHLRABI & WALNUT VINAIGRETTE

O'CONNORS SHORT RIB 47
14 HOUR SLOW COOKED SHORT RIB,
CHIMMICHURRI, SMOKED TOMATO

SHARED ENTRÉES

WOOD GRILLED KING PRAWNS 29
ROMESCO PURÉE, LEMON & OLIVE OIL

SEVENS CREEK (VIC)
9+ WAGYU BRESAOLA 30
BLACK GARLIC, PORCINI DRESSING & PARMESAN

CHARCUTERIE SELECTION..... 38
PICKLES & GRILLED BREAD

WOOD FIRE GRILL

GRAIN FED BEEF
MORE MARBLING THROUGHOUT,
BUTTERY FLAVOUR, SOFTER TEXTURE
& LIGHTER 'BEEF' FLAVOUR

SHER WAGYU (VIC)
DRY AGED FULL BLOOD WAGYU
FROM 9+ MARBLE SCORE ANIMALS

TOPSIDE, 220G38
EYE OF RUMP, 220G..... 40

RANGERS VALLEY (NSW)
400 DAY GRAIN FED,
6+ MARBLE SCORE WAGYU

SKIRT, 220G32
RUMP CAP, 220G39

RANGERS VALLEY (NSW)
280 DAY GRAIN FED ANGUS

FLANK, 220G 34

DAVID BLACKMORE (VIC)
DRY AGED, FULL BLOOD WAGYU
FROM 9+ MARBLE SCORE ANIMALS

TIP SIRLOIN, 220G65

GRASS FED BEEF
TYPICALLY LEANER,
MORE COMPLEX FLAVOUR PROFILE
& STRONGER 'BEEF' FLAVOUR

KING ISLAND (TAS)
36 MONTH OLD ANGUS

PORTERHOUSE, 300G35
SCOTCH, 300G39
EYE FILLET, 220G39

CAPE GRIM (TAS)
36 MONTH OLD, 35 DAY DRY AGED

SIRLOIN ON THE BONE, 400G50
T-BONE, 400G 58

O'CONNOR'S (VIC)
28 MONTH OLD, 40 DAY DRY AGED

RIB EYE, 400G.....59

SIDES

SHOE STRING FRIES9

HAND-CUT CHIPS 11

ONION RINGS10

WOOD GRILLED BEETROOT
FORUM VINEGAR,
GOAT'S CURD, HAZELNUTS14

WOOD GRILLED CORN
YOGURT, PICKLE JALAPENO & GRUYERE..... 13

WOOD GRILLED ASPARAGUS & BÉARNAISE.....15

TUSCAN STYLE WOOD GRILLED
VEGETABLE SALAD12

CARAMELIZED LEEKS,
AERATED YOGURT, BASIL & FORUM VINEGAR12

COLESLAW OF RED & WHITE CABBAGE
RICOTTA SALATA,
CHARDONNAY FORUM VINEGAR.....10

STEAMED VEGETABLES
GREENS, LEMON, OLIVE OIL, MINT14

STEAK TO SHARE

PERFECT FOR TWO TO SHARE
(OR ONE IF YOU'RE ABSOLUTELY STARVING).
SERVED WITH CAFÉ DE PARIS BUTTER,
WOOD GRILLED BEETROOT, GOAT'S CURD,
MIXED LEAF SALAD WITH SHALLOT DRESSING

CHANGES DAILY!
ASK YOUR WAITER FOR
THE SPECIFICS.



STEAK SAUCES:

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

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

\$69 PP