

## SNACKS

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

**CHICKEN PARFAIT DOUGHNUT**.....6

**FRESHLY SHUCKED OYSTERS** ..... 4.5 EA  
LEMON & VINAIGRETTE

**CROQUETTES** .....8  
CAULIFLOWER, CHEDDAR & CHIMMICHURRI

**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  
FENNEL, PERNOD, BLOOD ORANGE,  
CREAM & 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  
CORN SUCCOTASH, FORUM CHARDONNAY  
VINEGAR, ROASTING JUICES

**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

**DAVID BLACKMORE FULL BLOOD (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, 220G .....38

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

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

RUMP CAP, 220G .....39

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

**KING ISLAND (TAS)  
36 MONTH OLD ANGUS**

PORTERHOUSE, 300G .....35

SCOTCH, 300G .....39

EYE FILLET, 220G .....39

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

T-BONE, 400G ..... 58

SIRLOIN ON THE BONE, 400G .....50

## SIDES

SHOE STRING FRIES .....9

HAND-CUT CHIPS ..... 11

ONION RINGS .....10

WOOD GRILLED BEETROOT  
FORUM VINEGAR,  
GOAT'S CURD, HAZELNUTS .....14

HONEY COMPRESSED CARROT  
PISTACHIO DUKKAH, YOGURT, SAGE.....13

WOOD GRILLED BROCCOLI,  
ANCHOVY EMULSION, MACADAMIA .....14

TUSCAN STYLE WOOD GRILLED  
VEGETABLE SALAD .....12

CARAMELIZED LEEKS,  
AERATED YOGURT, BASIL & FORUM VINEGAR ....12

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

STEAMED VEGETABLES  
GREENS, LEMON, OLIVE OIL, MINT .....14

## 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.



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

O'CONNOR'S PREMIUM BEEF IS  
SOURCED FROM SELECTED BRITISH BRED  
CATTLE, RAISED IN VICTORIA'S PRIME BEEF  
PRODUCING GIPPSLAND REGION.

RIB EYE, 400G.....59

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

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