



THE STEAKHOUSE

STARTERS

Garlic cob	12
Pork belly bao w/ garlic smacked cucumbers (2)	19
Truffle mushroom arancini w/ chilli mayonnaise (3) (V)	16
Prawn san choi bao w/ fresh garlic & crispy chilli dipping sauce (3) (GF)	18
Steak tartare w/ginger, shallots, sesame sweet chilli mayonnaise & salted egg yolk (GF)	19
Share Plate - for two Combination of Bao (2), Arancini (2), San choi bao (2).....	35

MAINS

Roasted pumpkin gnocchi w/ fior di latte & fresh basil (V)	27
Peking lamb shoulder w/ fresh cucumber, steamed pancake, spicy hoisin	46
Grilled wagyu burger w/ truffle aioli, bacon, taleggio cheese & hand cut chips	28
Crispy skin snapper w/ hot mint salad & ginger soy dressing (GF)	44
Steamed mussels w/ garlic white wine sauce & pomme frites (GF)	36

STEAK

Hanger steak 250g grass fed, Bass Strait, Tas (GF)	36
Rump steak 300g grain fed, MB 8+, Sher, Ballan, Vic (GF)	46
Scotch fillet 300g grain fed, 150 dry aged, John dee 2+, Warwick, QLD (GF)	57
Eye fillet 300g grass fed, MB 2+, Bass Strait, Tas (GF)	55
Porterhouse 300g grass fed, MB 4+, Little Joe's, SA (GF)	54
Rib eye 600g grass fed, Cape grim, Tas (GF)	78

Green Peppercorn Sauce, Béarnaise Sauce, Mushroom Sauce, Red Wine Sauce, Garlic Butter (GF) 4
All steaks are served w/ handcut chips or potato gratin & garden salad

SIDES

Pomme frites w/ rosemary salt (VG)	13
Bitter leaf salad w/ sherry dressing (GF, VG)	12
Creamy mash potato (GF)	13
Macaroni & cheese gratin (V)	12
Grilled corn ribs w/ soy butter & sweet paprika (GF, VG)	13
Warm green bean & caramelised onion salad w/ goats cheese (GF, V)	15

DESSERT

Baked blueberry cheese cake (V)	13
Apple & blackberry crumble w/ vanilla bean ice cream (V)	13
Fresh mango pana cotta w/ frozen coconut cream (V)	13

All of our steaks are gluten free.
Vegan (VG) Vegetarian (V) Nuts (N) Gluten free (GF)

1.5% surcharge applied on all card transactions