

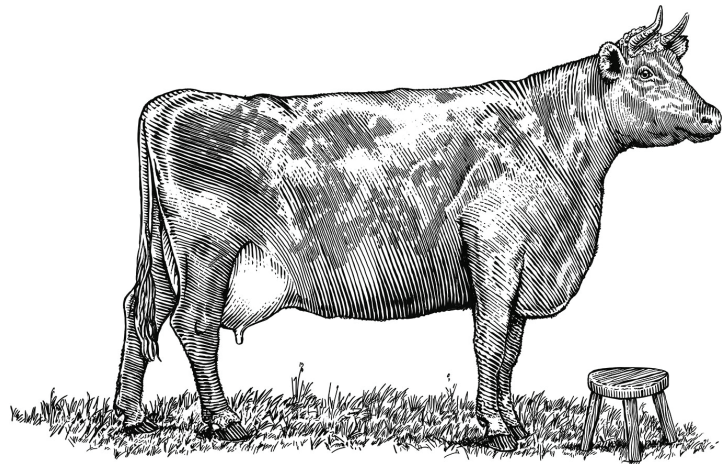
OYSTERS	3pcs	6pcs	GRILL	
Freshly shucked, mignonette dressing (GF)	15	30	Porterhouse 300g, MB 4+, Little Joe's, SA	55
Kilpatrick, crispy bacon, smokey barbecue sauce	16.5	33	Wagyu rump 300g, MB 6+, Sher Wagyu, VIC	49
Baked bourbon butter, parmesan, chives	16.5	33	Scotch fillet 300g, MB 3+, Pure Black, SA	58
			Wagyu eye fillet 250g, MB 6+, Sher Wagyu, VIC	65
SMALLER			Rib eye 500g, MB 2+, Cape Grim, TAS	75
Baker Bleu sourdough, olive salt & cultured butter (V)	6.5		Pimp your steak with a Skull Island prawn	12
Cheesy garlic bread (4pce) (V)	12.5		<i>All steaks are gluten free, served with a fine herb salad & choice of hand cut chips or potato gratin</i>	
Mini burrata, roasted tomato vinaigrette, pickled jalapenos (V, GFO)	19		DRY AGED MEAT	
Hiramasa kingfish, spring onion, ponzu sesame dressing (GF)	25		See our specials for in-house dry aged steaks	
Steak tartare (100g), shallots, cornichons, capers, yolk & crispy bread (GFO)	22			
Roasted Hokkaido scallops, chilli butter (3pces)	20			
Seafood tasting plate (for 2) kilpatrick oysters, scallops, Skull Island prawns	35		SAUCES	5
			Red wine (GF)	BUTTERS
			Béarnaise (GF)	Garlic & chive (GF)
			Blue cheese	Cowboy (GF)
			Green peppercorn	Truffle garlic (GF)
			Creamy mushroom	
LARGER			VEGETABLES & SIDES	
Pan-fried gnocchi, green asparagus, dutch carrots, parsley cream, sourdough crumb	32		Classic wedge salad, bacon crumb, ranch dressing, parmesan	12
Ōra King Salmon, dutch carrots, ratatouille, caper butter sauce, pistachio crumb	42		Baked cauliflower cheese (V)	12
Light beer battered fish & chips, mushy peas, lemon & tartar sauce	30		Green beans & almonds, evo (VG, GF)	12
House smoked bratwurst sausage, caramelised onion, mashed potato & gravy	32		Honey roasted carrots, dukkah (GF, V)	12
Roasted duck breast, red cabbage, confit potato & smoked cherry jus	42		Grilled asparagus, green goddess dressing, crispy onions (GFO)	12
Grilled lamb rump, champ potatoes, vine ripened cherry tomatoes, herb jus	45		Pomme frites, rosemary salt (V)	12.5

The Notting Hill Hotel
STEAKHOUSE

DESSERT

Salted caramel lamington, dark chocolate parfait, raspberry	15
Limoncello soufflé, vanilla bean ice cream	15
Frangelico tiramisu	13
Passionfruit & grilled mango pavlova, toasted almonds	15
Affogato, vanilla bean ice cream, espresso coffee, frangelico (GF)	18

Cheese platter served with preserves & crispbread	35
Gorgonzola Dolce, Italy <i>soft, sweet, with a creamy texture & piquant finish</i>	
Brique d'Affinois, France <i>an elegant cheese with a white rind & a mild silky texture as it ripens</i>	
Pyengana Matured cheddar, Tasmania <i>matured for a minimum of 12 months. crumbly, bold & bitey</i>	



FORTIFIED & DESSERT

Grant Burge Tawny 10yo 60ml	10
Galway Pipe, Rare Tawny 25yo 60ml	25
Rob Dolan, Late Harvest Sauvignon Blanc 100ml	16 55
De Bortoli Noble One, Botrytis Semillon 100ml	18 68
Campbell's, Liquid Gold Topaque 500ml	95

DIGESTIVES

Averna 45ml	12
Amaro Montenegro 45ml	13
Fernet Branca 45ml	16
Disaronno 45ml	12

COCKTAIL AFTER DINNER

Espresso Martini	24
Grey Goose vodka, kahlua, fresh coffee & sugar syrup	
Whisky Sour	23
Makers Mark, lemon juice, aquafaba, & sugar syrup	
Old Fashioned	26
The Gospel Solera rye whisky, raw sugar & bitters	