

OYSTERS	3pcs	6pcs
Freshly shucked, mignonette dressing (GF)	15	30
Kilpatrick, crispy bacon, smokey barbecue sauce	16.5	33
Ponzu, pickled ginger, spring onion (GF)	16.5	33
SMALLER		
Baker Bleu sourdough, olive salt & cultured butter (V)	6.5	
Cheesy garlic bread (4pce) (V)	12.5	
Mini burrata, heirloom tomatoes, caponata dressing (V, GFO)	19	
Hiramasa kingfish, watermelon, citrus dressing, fresh mint, toasted sesame (GF)	25	
Steak tartare (50g), house made crisps, caviar (GF)	22	
Char grilled octopus, nduja dressing, charred lime (GF)	19	
Roasted Hokkaido scallops, Umamipapi xo butter (3pces) (GF)	22	
Purple beetroot carpaccio, goats curd, witlof & orange dressing (V, VGO, GF)	20	
Tasting plate (for 2) kilpatrick oysters, scallops, kingfish, grilled octopus	35	
LARGER		
Double Angus cheeseburger, mustard pickles, onion, pomme frites	30	
Pan-fried gnocchi, asparagus, dutch carrots, parsley cream, sourdough crumb (V)	32	
Grilled Hāpuku, kipper potatoes, cucumber salad, pistachio crumb, crayfish oil (N)	42	
Light beer battered fish & chips, mushy peas, lemon & tartar sauce	32	
Hand crumbed chicken parmigiana, prosciutto, fior di latte, pomme frites	32	
Squid ink spaghetti alla vongole, chilli, garlic, lemon, parsley	36	
Grilled lamb rump, champ potatoes, vine ripened cherry tomatoes, herb jus (GF)	45	

GRILL	
Porterhouse 300g, MB 4+, Little Joe's, SA	55
Wagyu rump 300g, MB 6+, Sher Wagyu, VIC	51
Scotch fillet 300g, MB 3+, Pure Black, SA	58
Wagyu eye fillet 250g, MB 6+, Sher Wagyu, VIC	65
New York Club Steak, 800g, MB 2+, Riverine, NSW	120
See our specials for in-house dry aged steaks	

*All steaks are gluten free, served with a fine herb salad & choice of hand cut chips or potato gratin*

SAUCES	5	BUTTERS	4.5
Red wine (GF)		Garlic & chive (GF)	
Béarnaise (GF)		Cowboy (GF)	
Blue cheese		Truffle garlic (GF)	
Green peppercorn			
Creamy mushroom			

VEGETABLES & SIDES	
Four leaf garden salad, fine herbs, lemon vinaigrette (GF, VG)	10
Classic wedge salad, bacon crumb, ranch dressing, parmesan (V)	12.5
Baked cauliflower cheese (V)	12.5
Bruised cabbage, parmesan salad (V, GF)	12.5
Honey roasted carrots, dukkah (V, GF)	12.5
Pomme frites, rosemary salt (V)	13
Grilled asparagus, green goddess dressing, crispy onions (GFO)	14

# The STEAKHOUSE

DESSERT

Raspberry & white chocolate souffle, vanilla bean ice cream	15
Banoffee, milk chocolate meringue, vanilla ice cream	15
Summer Eton mess, chocolate crumbed marshmallows, berries, apple jelly with crushed almond (GFO, N)	15

Cheese platter served with preserves & crispbread (GF)	35
--	----

Gorgonzola Dolce, Italy

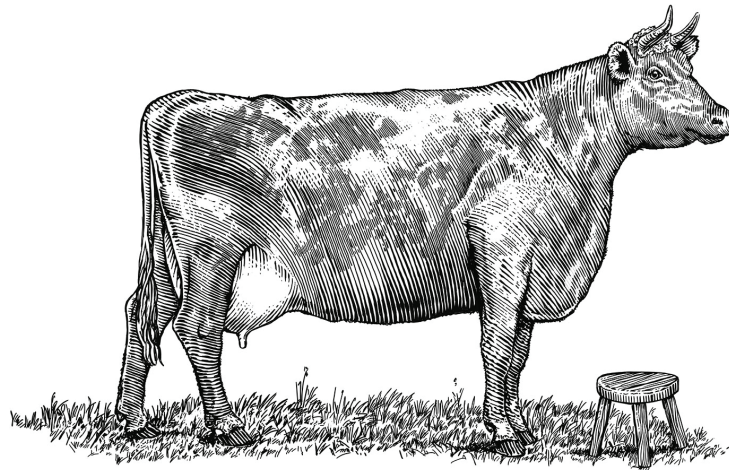
*soft, sweet, with a creamy texture & piquant finish*

Brique d'Affinois, France

*an elegant cheese with a white rind & a mild silky texture as it ripens*

Pyengana Matured cheddar, Tasmania

*matured for a minimum of 12 months. crumbly, bold & bitey*



FORTIFIED & DESSERT

Grant Burge Tawny 10yo 60ml	10
Galway Pipe Tawny 10yo	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
Bass & Flinders limoncello 45ml	15

COCKTAIL AFTER DINNER

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