

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	51
Ponzu, pickled ginger, spring onion (GF)	16.5	33	Scotch fillet 300g, MB 3+, Pure Black, SA	58
			Wagyu eye fillet 250g, MB 6+, Sher Wagyu, VIC	65
SMALLER			New York Club Steak, 800g, MB 2+, Riverine, NSW	120
Baker Bleu sourdough, olive salt & cultured butter (V)		6.5	See our specials for in-house dry aged steaks	
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>	
Truffle mushroom & taleggio raviolo, madeira consomme		21		
Hiramasa kingfish, watermelon, citrus dressing, fresh mint, toasted sesame (GF)		25		
Steak tartare (50g), house made crisps, caviar (GF)		22	SAUCES	5
Char grilled octopus, nduja dressing, charred lime (GF)		19	Red wine (GF)	BUTTERS
Roasted Hokkaido scallops, Umamipapi xo butter (3pces) (GF)		22	Béarnaise (GF)	Garlic & chive (GF)
Purple beetroot carpaccio, goats curd, witlof & orange dressing (V, VGO, GF)		20	Blue cheese Green	Cowboy (GF)
Tasting plate (for 2) kilpatrick oysters, scallops, kingfish, grilled octopus		35	Peppercorn	Truffle garlic (GF)
			Creamy mushroom	
LARGER			VEGETABLES & SIDES	
Double Angus cheeseburger, mustard pickles, onion, pomme frites		30	Four leaf garden salad, fine herbs, lemon vinaigrette (GF, VG)	10
Pan-fried gnocchi, creamy pesto, sun dried tomatoes, bocconcini, olive pangrattato		32	Classic wedge salad, bacon crumb, ranch dressing, parmesan (V)	12.5
King Ōra Salmon, citrus salad, coconut butter sauce		42	Baked cauliflower cheese (V)	12.5
Light beer battered fish & chips, mushy peas, lemon & tartar sauce		32	Slow roasted pumpkin, goats cheese, sesame crumble	12.5
Hand crumbed chicken parmigiana, prosciutto, fior di latte, pomme frites		32	Honey roasted carrots, dukkah (V, GF)	12.5
Squid ink spaghetti alla vongole, chilli, garlic, lemon, parsley		36	Pomme frites, rosemary salt (V)	13
Grilled lamb rump, champ potatoes, vine ripened cherry tomatoes, herb jus (GF)		45	Grilled caulini, green goddess dressing, crispy onions (GFO)	14

the STEAKHOUSE

Gluten free(GF) Vegan(VG) Vegetarian(V) Nuts(N) All of our produce is locally grown & sourced 1.5% surcharge applied on all card transactions No split bills
Vegan option (VGO) Gluten free option (GFO)

DESSERT

Raspberry & white chocolate souffle, vanilla bean ice cream	15
Banoffee, milk chocolate meringue, vanilla ice cream	15
Warm chocolate fondant, vanilla chantilly cream	15

Cheese platter served with preserves & crispbread (GF)	35
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Gorgonzola Dolce, Italy

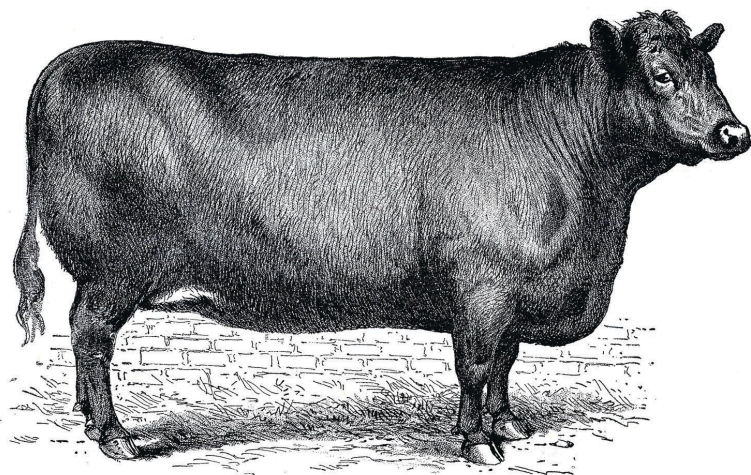
soft, sweet, with a creamy texture & piquant finish

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 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
Bass & Flinders limoncello 45ml	15

COCKTAIL AFTER DINNER

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