

OYSTERS	3pcs	6pcs
Freshly shucked, mignonette dressing (GF)	15	30
Kilpatrick, crispy bacon, smoky barbecue sauce	16.5	33
Ponzu, pickled ginger, spring onion (GF)	16.5	33
Ask your server about the origin of today's fresh oysters		

SMALLER		
Baker Bleu sourdough, olive salt & cultured butter (V)	6.5	
Cheesy garlic bread (V)	15	
Mini potato cakes, caviar, house made tartare sauce (4pce) (V)	12.5	
Hiramasa kingfish, lemongrass, sesame, caviar, buttermilk dressing (GF)	25	
Steak tartare (50g), house made crisps, caviar (GF)	22	
Char grilled octopus, nduja dressing, chargrilled lime (GF)	19	
Roasted Hokkaido scallops, Umami Papi xo butter (3pces) (GF)	22	
Burrata, tomato salsa, basil oil, chargrilled sourdough (V)	20	
Tasting plate (for 2) kilpatrick oysters, scallops, kingfish, grilled octopus	45	

LARGER		
Angus cheeseburger, mustard, pickles, onion, butter lettuce, pomme frites	30	
Pan-fried gnocchi, creamy pesto, sun dried tomatoes, bocconcini, tomato salsa (V)	32	
Ōra King Salmon, citrus salad, coconut butter sauce	42	
Light beer battered fish & chips, mushy peas, lemon & tartar sauce	33	
Hand crumbed chicken parmigiana, prosciutto, fior di latte, pomme frites	35	
Spaghetti carbonara, guanciale, bacon, confit egg yolk, parmesan	32	
Grilled lamb rump, champ potatoes, blistered cherry tomatoes, herb jus (GF)	45	

GRILL		
Porterhouse 300g, MB 4+, Little Joe's, SA		55
Wagyu rump 300g, MB 6+, Sir Harry, QLD		51
Scotch fillet 300g, MB 5+, Little Joe's, SA		60
Wagyu eye fillet 250g, MB 6+, Sher Wagyu, VIC		65
Dry Aged Rib Eye, 1kg, MB3+, aged 50 days, Vintage, VIC		170
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)		Nduja (GF)	
Blue cheese		Truffle garlic (GF)	
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
Slow roasted pumpkin, goats cheese, sesame crumble (VGO)		12.5
Honey roasted carrots, dukkah (V, VGO, GF)		12.5
Pomme frites, rosemary salt (VG)		13
Charred cabbage, sesame, soy, bacon crumb, grated parmesan (VGO)		16

FLINDERS + CO.

STEAKHOUSE

DESSERT

Snickers parfait (N, GFO)	15
<i>Milk chocolate parfait, chewy peanut salted caramel, peanut dacquoise</i>	
Strawberries & cream (GFO)	15
<i>Strawberry sorbet, vanilla foam, meringue, caramelised white choc crumble</i>	
Green apple panna cotta (GFO)	
<i>Vanilla panna cotta, green apple jelly, lime gel, apple pie crumble</i>	15
Cheese platter served with preserves & crispbread (GF)	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 Tawny 12yo 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
Morris Topaque	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	