

<b>SNACKS</b>	3pce	6pce
Freshly shucked oysters, mignonette dressing (GF)	15	30
Oysters kilpatrick, crispy bacon, smoky barbecue sauce	16.5	33
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

#### **SMALLER**

Burrata, crispy chilli oil, flatbread (V)		20
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 (3pce) (GF)		22
Hiramasa kingfish, lemongrass, sesame, caviar, buttermilk dressing (GF)		25

#### **LARGER**

Pan-fried gnocchi, creamy pesto, sun dried tomatoes, bocconcini, tomato salsa (V)		32
Light beer battered fish & chips, mushy peas, lemon & tartar sauce		33
Hand crumbed chicken parmigiana, prosciutto, fior di latte, pomme frites		35
Ōra King Salmon, citrus salad, coconut butter sauce (GF)		42
Grilled lamb rump, champ potatoes, blistered cherry tomatoes, herb jus (GF)		45

#### **GRILL**

Porterhouse 300g, MB 4+, O'Connor, VIC (Grass fed)		55
Wagyu rump 300g, MB 6+, Sir Harry, QLD (Grain fed)		51
Scotch fillet 300g, MB 5+, O'Connor, VIC (Grass fed)		60
Wagyu eye fillet, 250g, MB 6+, Sher Wagyu, VIC (Grain fed)		65
Dry Aged Rib Eye, 1kg, MB3+, aged 50 days, Vintage, VIC (Grass fed)		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**

Red wine (GF), Béarnaise (GF), Peppercorn, Creamy mushroom, Blue cheese		5
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#### **BUTTERS**

Garlic & chive (GF), Nduja (GF), Truffle garlic (GF)		4.5
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#### **SIDES**

Four leaf garden salad, fine herbs, lemon vinaigrette (GF, VG)		10
Classic wedge salad, bacon crumb, ranch dressing, parmesan		12.5
Baked cauliflower cheese (V)		12.5
Slow roasted pumpkin, goats cheese, sesame crumble (VGO)		12.5
Honey roasted carrots, beef tallow, leek ash (GF)		12.5
Pomme frites, rosemary salt (VG)		13
Chargrilled broccolini, sesame soy dressing, crispy shallots (GFO)		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 &amp; piquant finish</i>	
Brique d'Affinois, France	
<i>An elegant cheese with a white rind &amp; a mild silky texture as it ripens</i>	
Pyengana Matured cheddar, Tasmania	
<i>Matured for a minimum of 12 months. crumbly, bold &amp; 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	