

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 (V)	15	
Mini potato cakes, caviar, house made tartare sauce (4pce)	12.5	
Hiramasas 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, creamy pesto, sun dried tomatoes, bocconcini, olive pangrattato (V)	32	
King Ōra Salmon, citrus salad, coconut butter sauce	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 linguine 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
Slow roasted pumpkin, goats cheese, sesame crumble		12.5
Honey roasted carrots, dukkah (V, GF)		12.5
Pomme frites, rosemary salt (V)		13
Charred sugarloaf cabbage, sesame soy, bacon crumb, shaved parmesan		14

STEAKHOUSE

DESSERT

Whipped vanilla pannacotta, strawberries, meringue	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 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 Campbell's, Liquid Gold	18 68
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	