

provençal olives	8
pumpkin arancini, pistachio, whipped goats curd	12
smoked ham hock terrine, piccalilli, toast	16
beef tartare, truffle butter, fig, preserved egg yolk	16
southern fried chicken wings, blue cheese, apple, celery	16
grilled raclette, pear, fig relish, hazelnuts	16
pressed pork belly, celeriac remoulade, pickles, mustard	18
roast bone marrow, onion jam, mustard, toast	18
wagyu burger, emmental, bacon, béarnaise, hand cut chips, pickled chilli	22
pan roasted gnocchi, truffled cream, mushrooms, pecorino	28
wagyu meatballs, risotto, heritage tomatoes, olives, scarmoza	28
roast chicken breast, free range, peas, carrots, bacon	32
pan roasted kingfish, lentil, caper, parsley salad, harissa aioli	36
oyster nose 200g, angus-holstein, riverine premium, riverina, NSW	28
hanger 250g, angus, black onyx, glen innes NSW, 270 days grain fed	34
sirloin 250g, angus, greenstone creek NZ, free range, grass fed	36
eye fillet 200g, angus, grasslands, riverina NSW, free range, grass fed	42
rib fillet 300g, angus, greenstone creek NZ, free range, grass fed	44
eye fillet 200g, wagyu, diamantina, stanbroke QLD, MB3+ 400 days grain fed	46
rump cap 250g, wagyu, diamantina, stanbroke QLD MB9+ grain fed	48
rib fillet 250g, wagyu, macquarie downs QLD, full blood MB8+ 600 days grain fed	70
to share.....	
whole flat iron 500g, angus-holstein, riverine premium, riverina NSW	
MB3+ 100 days grain fed, marinated in chilli, garlic, parsley, lemon, mixed leaf & fries	60
sirloin 500g, wagyu, aaco, darling downs QLD, MB5+ 600 days grain fed	80
t-bone 1kg, angus, black onyx, glen innes NSW, 270 days grain fed	
two sides and two sauces of your choice	110
mixed leaf, honey mustard dressing	8
dirty sebago fries, rosemary salt	10
broccolini, baby spinach, lemon, olive oil	10
roast carrots, yoghurt, dukkah	10
paris mash	10
roast pumpkin, honey, goats curd, pistachios	10
wagyu fat roasted kipfler potatoes, kalamata, chorizo, rosemary	10

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dinner 7 nights from 5pm / lunch friday to sunday from noon

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béarnaise/three pepper/mixed mushroom/blue cheese cream/smokey hot tomato		3.5
chimichurri/hickory & brown sugar bbq/chipotle aioli/yuzu thyme aioli		3.5
seeded/dijon/hot english /horseradish		2
classic lemon tart, vanilla bean ice cream		10
hot dark chocolate chip cookie, chocolate ice cream		12
apple crumble, butterscotch sauce, vanilla bean ice cream (for two), 15 mins		16
cheese served w. fig compote, muscatels, smoked almonds, crisp breads		
milawa blue, cow's milk, washed rind, Milawa, VIC		
jester, goat's milk, cow cream, washed rind, Adelaide Hills, SA		
charles arnaud comte; raw cow's milk cheese, aged 18mths, France	16/22/26	
iced riesling frogmore creek	coal river TAS	9
cullen late harvest chenin blanc	margaret river WA	12
pedro ximenez yellow label black sherry	frontera SPAIN	9
tawny port all saints "The Keep"	rutherglen VIC	8
galway pipe "Grand Tawny"	langhorne creek SA	11
muscat all saints	rutherglen VIC	9
affogato		12
flat white		4
cappuccino		4
latte		4
long black		4
mocha		4.5
espresso		3
hot chocolate		4.5
irish coffee		9
english breakfast		4
earl grey		4
green		4
chamomile		4
peppermint		4
assam/ceylon black		4
chai		4

almond milk, soy milk and decaf coffee available

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