



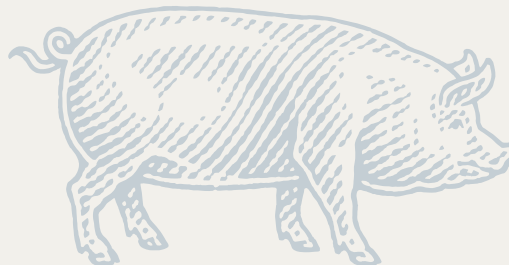
BEGINNINGS

Garlic Bread (V)	12
Confit garlic, parsley and salted butter	
Arancini (V)	22
Wild mushroom, truffle aioli, parmesan, provolone	
Gambas (I)	29
Spanish style chilli prawns, cherry tomatoes, parsley, garlic bread	
Crispy Pork Belly	29
Honey bourbon glaze, sesame	
Wagyu Anticuchos Skewers	32
Chimichurri, aioli, black garlic, shallot pickle	



HEARTLAND

Wild Mushroom Risotto (V)	38
Oyster mushroom, chives, truffle oil, ricotta cream	
Hickory Wood Smoked Short Rib (GF)	56
Smoked with Texas style rub, caramelised glaze, chips, crispy onion, broccolini	
Lamb Loin (GF)	66
Pistachio dukkah, asparagus, mash, lamb pomegranate jus	



THE OCEAN

Ahi Tuna	34
Apple wood smoked Ahi tuna tartar, Hass avocado, sesame, shallots, chives, horseradish cream, wonton	
Oysters Natural (1/2 dozen) (GF)	36
Mignonette, shallot vinegar, lemon	
Catch of the Day (Ask Server)	59
Open fire char grilled, herb and citrus butter, paprika, lemon, chips, broccolini	
King Prawns (GF)	69
Herb and citrus butter, garlic confit, chives, smoked paprika oil, broccolini, grilled lemon	





BUTCHERY

All steaks are char grilled, served with broccolini, classic chips, aioli and red wine jus.

O'Connor Angus Scotch Fillet	300g	MB3+	76
O'Connor Angus Porter house	350g	MB3+	69
S. Kidman Wagyu Eye Fillet	220g	MB3+	84
S. Kidman Wagyu Rump	350g	MB6-7	96
S. Kidman Wagyu Scotch Fillet	300g	MB6-7	129
S. Kidman Wagyu Striploin	300g	MB6-7	119

BUTCHER'S BOARD

Large cuts are perfect for sharing, please allow minimum 30 minutes cooking time.
All steaks are char grilled, served with broccolini, classic chips, aioli and red wine jus.

S. Kidman Tomahawk	(average weight 1.2 – 1.5kg)	MB6-7	199/kg
--------------------	------------------------------	-------	--------

SIDES

Classic skin on chips, aioli (V)	14
Black truffle mash potato, truffle oil (V) (GF)	14
Truffle and chive chips, truffle aioli (V)	16
Onion rings, chipotle mayo (V)	16
Wok tossed garlic broccolini, almond flakes (V) (GF)	16
Buttered green asparagus, feta crumble (V)	16

SAUCES

House chimichurri (V)
Creamy green peppercorn (V)
Wild mushroom cream (V)
Red wine jus (V)

DESSERTS

Baked Alaska (V)	24
Torched with spiced brandy	
Brulé Basque Cheesecake (V)	24
Brown sugar crumble	
Dark Chocolate Fondant (V)	24
Vanilla ice cream	

(GF) Gluten Free (I) Imported seafood (V) Vegetarian (VG) Vegan

Please note that we take every precaution when accommodating your special meal requirements.

Please be aware that not all ingredients are listed in the dish description. If any dietary or allergen you may have, please communicate to server.