



Starters

Toasted sourdough, garlic & parsley.....	\$8
Escargot in white wine and garlic sauce.....	\$16
Duck rilette, pickles, mustard & crouton.....	\$19
Butterfly chilli & herb prawns	\$25
Herb crusted bone marrow over the woodfire (per piece)	\$9
Steak tartare, traditional condiments and cured egg yolk	\$20
Friture de calmar (fried squid), crispy garlic, parsley and aioli.....	\$19
Grilled Portobello mushroom, buffalo mozzarella and lemon beurre noisette	\$19

Main

Pork baby back USA rib 1/2 Rack.....	\$39
Full Rack.....	\$69
Roasted leg of lamb, polenta, ratatouille and basil salsa.....	\$39
Wood fire grilled market fish with fragrant broth, squid and prawns.....	\$40
Chicken supreme, Jerusalem artichoke puree, roasted parsnip and chicken jus.....	\$34
Pea, mint & grilled zucchini risotto.....	\$34

Add to your dish

Garlic king prawn.....	\$7
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Menu content & prices subject to change without
any notice.
10% Surcharge on public holidays.

Feast for 2

Serve with sourdough bread, 3 sauces &
velvet mash

1-1.3 kg Grilled Tomahawk.....	\$169
Angus Reserve – grained fed	

1 Kg Bifteck D'aloyau T-Bone	\$152
Black Angus MB+4	

Chefs Meat Platter – Ribeye, Chicken, Ribs, sausages & prawns	\$152
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Meat Menu

*All steaks served with our signature velvet
mash and your choice of sauce*

S a u c e s	
Mushroom, Peppercorn, BBQ, Red wine jus and Bearnaise	\$2.50

300g Striploin.....	\$36
Jacks creek MB+3 Thick and juicy NY cut style	
350g Rib eye.....	\$39
Bass strait MB+2 Full flavoured and textured	
250g Eye fillet.....	\$44
Bass strait MB+2 Buttery and tender	
300g Wagyu rib eye.....	\$88
Rangers valley MB+6 Rich and full flavoured	

Sides

Baby Cos lettuce salad	\$9
Steak fries.....	\$9
Mac and cheese.....	\$11
Duck fat Potatoes.....	\$10
Glazed honey carrots & mustard.....	\$10
Grilled broccolini & lemon.....	\$10
Paris mash.....	\$11



Kids Meals \$15

Steak and Chips

Chicken and Chips

Mac N Cheese and Chips

Dessert \$16

Warm sticky date pudding & Chantilly Cream

Bake cheesecake & vanilla ice cream

Chocolate delice with strawberries

Dessert Wines

Heggies vineyard Botryis \$15 glass

Chateau Coutet 1er cru 2012 \$25 glass

Digestives

Frangelico \$9

Cointreau citrus \$9

Baileys Irish cream \$9

Tia Maria \$9

Cognac \$18

Penfolds grandfather tawny \$14

Espresso Martini \$20

Labourdonnais Rum Coffee-Vanilla \$14

Labourdonnais Rum Orange Coffee \$14

Labourdonnais Rum Spiced \$14

Chamarel Rum XO \$21