

During COVID restrictions we are severely limited on our seating capacity.
 As such, a minimum order of one main meal per person is required.

Entree

Toasted French Baguette	\$8
<i>with duck fat butter</i>	
Oysters Natural or Champagne Mornay	
½ Dozen \$25 1 Dozen \$45	
Chilli & Lime Crusted Scallops	
½ Dozen \$25 1 Dozen \$45	
Pate Maison	\$17
<i>Handmade premium duck liver pate, artisan pickles, jam, brandy and crouton</i>	
Escargot	\$17
<i>Sautéed with garlic, butter, mushroom and truffle oil</i>	
Summer Prawns	\$25
<i>Succulent charcoal grilled king prawns served with our secret recipe mango salsa</i>	
Herb crusted bone marrow	\$18
<i>over the woodfire (2 pieces)</i>	
Steak tartare	\$20
<i>Traditional condiments and cured egg yolk</i>	
The Ultimate	\$25
Steak Tartare & Bone Marrow	
<i>La spécialité. Our favourite new dish! Ultra-premium hand cut eye fillet steak with cured egg York served over succulent wood fired bone marrow. (2 pieces)</i>	
Friture de Calmar	\$19
<i>Flash fried calamari served with house made aioli</i>	
Fromage Campagne	\$19
<i>Country Style whipped Ricotta, grilled asparagus, zucchini and toasted almonds drizzled with Housemade vinaigrette</i>	

Mains

American BBQ Baby Back Pork Ribs	\$42
<i>1/2 Rack</i>	
Lamb Cutlets	\$42
<i>Premium grilled lamb, French style petit pois, with speck and homemade jus</i>	
Le Poisson (Fish)	\$39
<i>Charcoal roasted market fresh fish, topped with fennel, fines herbs and sauce vierge</i>	
Duck a L'Orange	\$42
<i>Delicate duck breast with orange, carrot puree and honey</i>	
Vegetable Delice	\$32
<i>Tender charcoal grilled eggplant with pearl couscous, yoghurt and pepita sauce</i>	

Feast pour Deux - \$169

All served with french baguette, three sauces and two sides and two desserts.

1.1 -1.3 kg Grilled Tomahawk

Our house specialty. Ultra-premium handcut Angus Reserve tomahawk cut served sliced and presented with the bone. Beautifully marbled, tender, juicy and full of flavour.

1 Kg Bifteck D'aloyau T-Bone

The best of both worlds. Black Angus MB4+, tender and delicate fillet and rich, juicy sirloin. Expertly seasoned, served sliced and presented on the bone.

Chefs' Platter

300g ribeye, confit duck legs, pork ribs, house made sausages & grilled prawns. An absolute feast.

Seafood Feast

Grilled prawns, delicate flash fried or grilled calamari, fresh or mornay oysters, chilli lime scallops and charcoal grilled market fresh fish.

The Steaks

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

S a u c e s

Signature mushroom, creamy peppercorn,
house made barbeque, red wine jus, classic
bearnaise **\$2.50**

300g Striploin **\$36**

Black Angus.

Thick and juicy New York style cut

350g Rib eye **\$39**

Bass strait MB+2.

Full flavoured and deliciously textured

250g Eye fillet **\$44**

Bass strait MB+2

Buttery, delicate and tender

300g Wagyu Striploin **\$55**

Black Angus MB+3 Thick and juicy

New York style cut

300g Wagyu rib eye **\$88**

Rangers valley MB+6

The King of steaks! Rich and full flavoured

Add to your Dish – Garlic King Prawn \$7

Sides

Baby Cos lettuce salad **\$10**

Served with apple and walnuts

Steak Fries **\$10**

Glazed Honey Mustard Carrots **\$10**

Green Beans avec Raisins salad **\$11**

Silky Paris Mash **\$11**

Roast Cauliflower and Garlic **\$11**

Macaroni and Cheese **\$11**

Roast Duck Fat Chat Potatoes **\$11**

Kids Meals (served with chips) **\$15**

Steak a la Minute

Grilled Chicken

Housemade Macaroni and Cheese

Dessert **\$16**

Pavlova

*Delicate handmade meringue, cream, orange
curd and summer fruits.*

Passion Fruit Tart

*Rich and Tangy passionfruit with house made
lavender and honey ice cream*

Chocolate Crème Brûlée

Served with Hazelnut Gelato

Burnt Cheesecake

*Baked cream cheese cake served with vanilla
ice cream*

Cheese Platter **\$26**

Digestives

Yuzu Sake **\$19**

Plum Sake **\$19**

Frangelico **\$9**

Cointreau **\$9**

Baileys Irish Cream **\$9**

Tia Maria **\$9**

Cognac **\$18**

Penfolds Grandfather Tawny Port **\$22**

Espresso Martini **\$20**

Labourdonnais Rum Coffee-Vanilla **\$14**

Labourdonnais Rum Orange Coffee **\$14**

Labourdonnais Rum Spiced **\$14**

Chamarel Rum XO **\$21**

Patron XO Coffee Tequila **\$14**