



Starter

| | |
|--|------|
| Sourdough smoked whipped beef fat & butter | \$7 |
| Oysters fresh - 1/2 Doz | \$21 |
| 1 Doz | \$40 |
| House smoked salmon pate, crouton, crème fraiche | \$16 |
| Herb crusted bone marrow over the woodfire (per piece) | \$7 |
| Smoked steak tartare, black garlic, and aioli | \$19 |
| Friture de calmar (fried squid), garlic and parsley | \$19 |
| Octopus, charred capsicum salad, lemon and caper | \$21 |
| Wood fired cheese, charred peppers, olives and aubergine | \$18 |

Main

| | |
|--|------|
| Pork baby back USA rib | |
| 1/2 Rack | \$32 |
| Full Rack | \$62 |
| 14 hours cooked - Lamb shoulder with confit garlic and charred peppers | \$39 |
| Tasmanian trout, parsley, lettuce over the fire and garlic | \$37 |
| Woodfire grilled seasonal vegetables with polenta | \$34 |

Add to your dish

| | |
|--------------------------|-----|
| Garlic king prawn (each) | \$4 |
| Bone marrow croquette | \$5 |

Meat Menu

All steaks served with our signature garlic pomme puree and your choice of sauce

| | |
|---|----------------|
| Bifteck d'aloyau | \$14 per 100 g |
| (Black angus T-bone-MB4) | |
| min 600g cut and weigh to order | |
| 300g Striploin | \$34 |
| Jacks creek MB+3 Thick and juicy NY cut style | |
| 350g Rib eye | \$37 |
| Bass strait MB+2 Full flavoured and textured | |
| 250g Eye fillet | \$42 |
| Bass strait MB+2 Buttery and tender | |
| 300g Wagyu rib eye | \$88 |
| Rangers valley MB+6 Rich and full flavoured | |

Sides

| | |
|------------------------------|------|
| Baby cos salad | \$9 |
| Steak fries | \$9 |
| Mac and cheese | \$9 |
| Herb peas | \$9 |
| Brussels sprout and lentil | \$10 |
| Duck fat potato | \$10 |
| Cauliflower and roast garlic | \$10 |
| Paris mash | \$11 |

Sauces

| | |
|----------------------------|--------|
| Mushroom, Peppercorn, BBQ, | |
| Red wine jus and Bearnaise | \$2.50 |