

Starters

pacific oysters - lemon wrap or black vinegar and scallion oil <i>gf, df</i>	36/72
wattleseed bread, compound butter	8
sweet corn croquettes with truffle pecorino	12
duck liver pate, sourdough, blueberry and sauerkraut	19
beef rissoles, sourdough and smoked red pepper oil <i>df</i>	28

Mains

braised beef back rib, fazoletti pasta, smoked pumpkin <i>dfo</i>	32
tiger prawn and clam, pappardelle pasta, crab bisque <i>dfo</i>	36
kangaroo tail osso bucco, saffron risotto, saltbush <i>gf, dfo</i>	36

Steaks

All steaks served with red wine and beef neck jus.

angus striploin mb2 – ABG, QLD (260) <i>gf, df</i>	57
wagyu rump cap mb9 – 2GR, fullblood, (220gms) <i>gf, df</i>	88
rib eye mb4 – bachelor, QLD (350gms) <i>gf, df</i>	92

Large Plates

Ideal for 3 – 5 people to share (approximate 1 - 1.5kg)

smoked lamb shoulder, persevered citrus and roast garlic <i>gf, dfo</i>	16/100g
wagyu t-bone mb4 – s. kidman, QLD <i>gf, df</i>	22/100g
black angus tomahawk mb2 – bachelors <i>gf, df</i>	25/100g

Sides

chips, house seasoning, aioli <i>gf, df</i>	12
cos salad, honey dressing, deli <i>gf</i>	14
grilled broccolini, macadamia, lemon oil <i>gf, df</i>	16

Kids Meal

spaghetti, meatballs and passata <i>dfo</i>	18
steak, with chips <i>gf, dfo</i>	22

Set Menu 72

*Can't decide? let the chefs sort it, we'll look after you
minimum 2 people, whole table participation*

What to expect

shared starters – a selection of three starters chosen by the kitchen

choice of main – pasta, risotto or angus striploin

served with chips and a salad