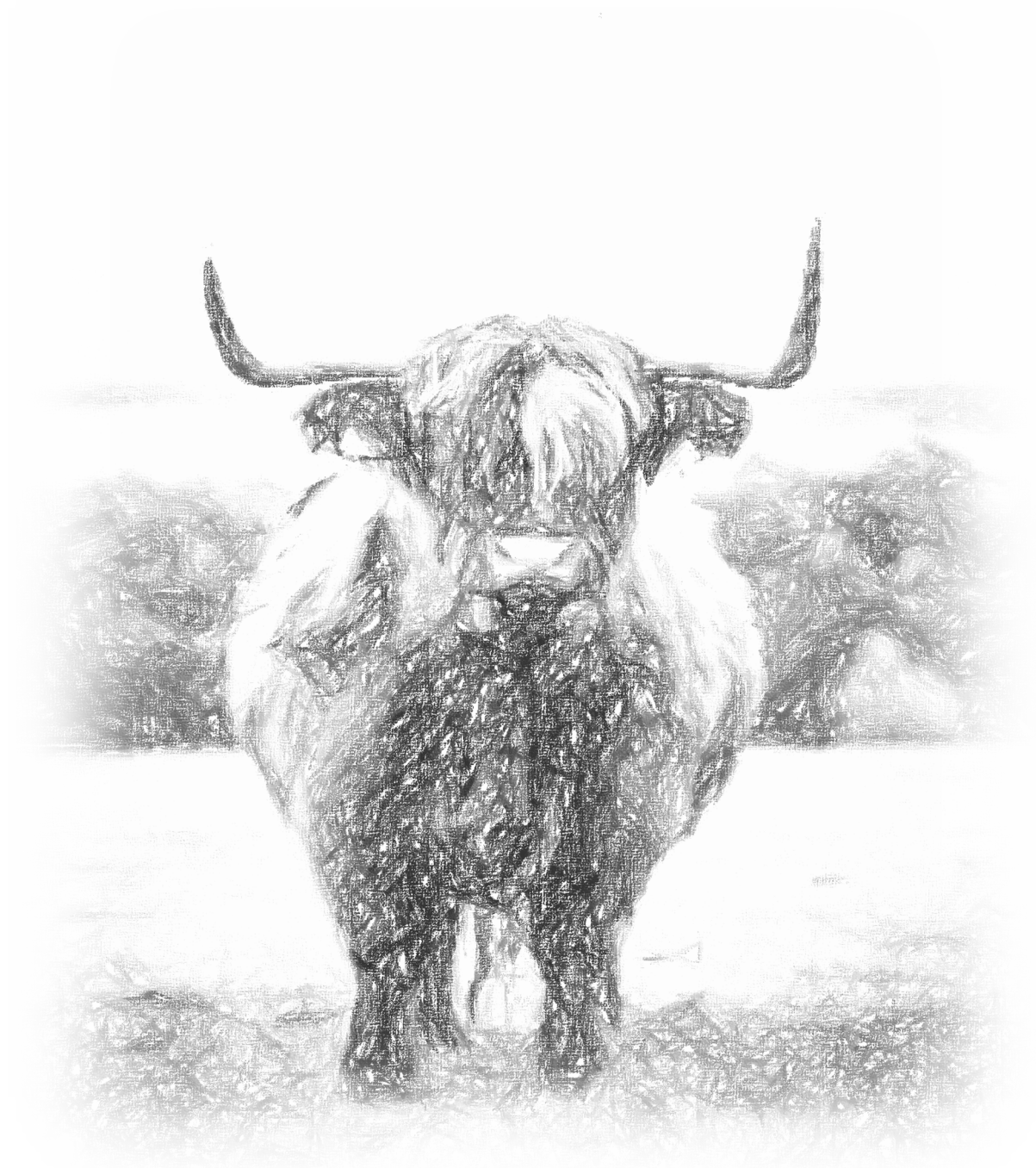


Menu



SPECIALS

ENTRÉE & SNACKS

- STEAK TARTARE** 28
Aged eye fillet, capers, fermented cabbage, house made lavosh, cured egg yolk
- GNOCCHI** 24
House made potato gnocchi, roast pumpkin, sage burnt butter, pine nuts & balsamic

DESSERT

- DOUGHNUTS** 18
Home made doughnuts, Rhubarb jam, Vanilla custard & vanilla bean ice cream

OUR SUPPLIERS.....

Meat - Sheehan's Butcher, Port Fairy

Providing high quality, traceable, ethical meat from local producers and the surrounds

Seafood - Allfresh Seafood

Daily deliveries of the freshest seafood from the Southern Ocean landing predominantly in Portland

Sourdough – Jane Dough & Browns Depot bakery

ENTRÉE & SNACKS

OYSTERS

Freshly shucked South Australian oysters served 'natural' with sauce Mignonette

Half dozen 28
Dozen 49

OLIVES

Warmed, Mount Zero olives, citrus, thyme, chilli & garlic

8

PORK RIBS

Berkshire free range pork ribs, honey & barbecue glaze, charred corn & cucumber salsa

20

SOURDOUGH

Scorched 'San Fran' sourdough, garlic & rosemary rub

10

+ marinated white anchovies 5
+ chickpea & roast garlic houmous 5

CROQUETTES

Pea, Feta cheese & Potato (3 pieces)

18

+ 1 x Croquette 6

SQUID

Crispy fried squid, Salt & pepper seasoning, chilli dipping sauce

18

PORK BELLY

Chargrilled Berkshire free range pork belly skewers, house BBQ sauce, pickled red onion (2 pieces)

18

+ 1 x Skewer 6

PRAWNS

Australian Tiger Prawns, chilli & garlic, charred lemon, linseed sour dough

24

OUR BEEF

We carefully source our beef from some of the finest Australian producers with a particular focus on quality, welfare and sustainability

CAPE GRIM Tasmania 100% Grass fed and finished
(with one side & one sauce)

Eye Fillet 200g 58

Hanger Steak 250g 55

EBONY BLACK ANGUS NSW
Finished on 120 Days of grain for a full flavoured marbling
(with one side & one sauce)

Scotch Fillet 350g 78

WESTERN DISTRICT, Black Angus. Minimum 30 minutes cooking time
(SHARE STEAKS with two sides and two sauces)

Rib Eye on the bone 800g 105

Chateaubriand (Eye Fillet) 500g 140

Dry Aged Ribeye on the bone (Minimum 60 days) 135-155
(Please ask for available cut sizes)

RANGERS VALLEY New England tableland, New South Wales
'Infinite' Full blood wagyu
(with one side)

Brisket 250g 55
Slow cooked for 60 hours
House BBQ sauce, slaw, (with one side)

NOT BEEF

Market Fish Regionally sourced. Grilled simply over Charcoal, charred lemon (with one side & one sauce)	55
Chicken Free range. Charcoal grilled with our own BBQ rub (with one side & one sauce)	42
Lamb Shoulder, Slow cooked with thyme & garlic, ratatouille relish, Red wine jus, (with one side)	44
Pork Belly, Berkshire free range, five spice rub, roasted baby pear, (with one side & one sauce)	46
Pumpkin & Shallot tart, Spiced beetroot relish (with one side)	40

SAUCES

Béarnaise / Peppercorn / Blue cheese / House BBQ sauce / Chimichurri / Red wine jus	5
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SIDES

Charcoal mixed greens, lemon & caper vinaigrette Cauliflower, Vintage cheddar sauce, Parmesan crumb Garden salad Roast garlic mash Fries, Barbecue salt Pear & roquette salad, candied walnut & balsamic dressing Baby potatoes roasted with Wagyu fat & rosemary	10
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CHILDREN (to 12 yrs)

(Served with fries or mash & salad or green vegetables) Eye fillet 100g Chicken skewers or Pork belly Skewers, house BBQ sauce	20
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Chocolate brownie, vanilla ice cream or ice cream bowl	10
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DESSERTS

Burnt Basque cheesecake, Raisins, Pedro Ximenez, vanilla ice cream	18
Cocoa Pavlova, orange curd, dark chocolate ganache	18
Warm Chocolate brownie, raspberry sorbet	18
Baked Camembert, house made lavosh, fig jam	20

TO FINISH

Barbadillo, Pedro Ximenez 60ml	12
Cockburns 2017 LBV Port 60ml	12
Chambers Rutherglen, Muscat 60ml	12
Riesling Freak No 7 375ml	35
NV Fortified Riesling, Clare Valley	
Coffee, from 'Will&CO' Bondi, Sydney	6
Espresso / Latte / Flat white / Long Black / Macchiato / Cappuccino	
Tea, from 'Ceylon tea bush' company, Australia	5
English breakfast / Earl grey / Green / Peppermint	
Hot chocolate	5
Affogato	7
With Liqueur - Frangelico / Baileys / Brandy / Amaretto / Whisky / Kahlua	14

All prices are inclusive of GST
Card payment surcharge of 1.5% will be added to all transactions
No split bills – Thank you