

ENTRÉE & SNACKS

Freshly shucked oysters with sauce mignonette	Half dozen	28	Dozen	49
Warmed, Mount Zero olives, Citrus, thyme, roasted garlic				8
Baby back pork ribs, Honey, barbecue glaze, charred corn & cucumber salsa				20
Scorched 'San Fran' sourdough Garlic & rosemary rub,				10
+ marinated white anchovies	5		+ chickpea & roast garlic houmous	5
Croquettes, Leek & Gruyere cheese, Truffle aioli (3 pieces)				18
Salt & pepper squid, chilli dipping sauce				18
Pork Belly Skewers, Chargrilled free range pork, house BBQ sauce, pickled onion				18
Aussie Tiger Prawns, Chilli & garlic, charred lemon, 'Jane Dough' seeded sour dough				24

CHARCOAL GRILL

Cooked over hot charcoal for an authentic barbecue flavour

Eye Fillet – Western District 200g Includes 1 x side & 1 x sauce	55
Hanger Steak – Cape Grim, Tasmania 250g Includes 1 x side & 1 x sauce	55
Rib Eye on the bone – Western District, 800g (For the bigger appetite or for 2 to share) Includes 2 x sides & 2 sauces	105
Market Fish – Grilled simply over Charcoal, includes 1 x side & 1 x sauce	52
Chargrilled Chicken, Myrtle BBQ rub, Includes 1 x side & 1 x sauce	42
Lamb Shoulder, Slow cooked with thyme & garlic, ratatouille relish, Red wine jus, Includes 1 x side	44
Pork Belly, Berkshire free range, five spice, roasted baby pear, Includes 1 x side & 1 x sauce	46
60hr Slow Cooked Beef Brisket, House BBQ sauce, slaw, Includes 1 x side	44
Fresh Egg Linguine, Roast tomato, charred artichoke, caper & basil pesto	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	10
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	

KIDS

Jnr eye fillet / Chicken skewers / Pork skewers – Served with Fries or Mash & Salad or green vegetables

20

Jnr Choc brownie or Kids Ice cream

10

DESSERTS

Burnt Basque cheesecake, Raisins, Pedro Ximenez, vanilla icecream

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

Coffee, from 'Will&CO' Bondi, Sydney

5

Espresso / Latte / Flat white / Long Black / Macchiato / Cappuccino

Tea, from 'Ceylon tea bush' company, Australia

5

English breakfast tea / Earl grey / Green / Peppermint

Hot chocolate

5

Affogato

7

With Liqueur - Frangelico / Baileys / Brandy / Amaretto / Whisky / Kahlua

14

*No split bills – Thank you

*Card surcharge of 1,5% added to all card payments