PLATES TO SHARE

That's Amore burrata	30
heirloom tomatoes peaches	
soft herb salad peach vinegarette	

Crumbed fish finger sambo (4) 34 shredded cos | charred padron pepper mayo

Jim Stynes Grill charcuterie 36 pork & pistachio terrine | wagyu bresaola duck parfait | wild boar salami | pickles smoked tomato butter | chutney | grilled bread

LARGE PLATES

Handmade ricotta gnocchi green garlic | courgette flowers young leeks | smoked gouda

Beer battered King George whiting 53 crushed peas | Qld spanner crab tartare potato straw 'chips' | malt vinegar

GRASS & GRAIN

ACCOMPANIED BY CHOICE OF SAUCE & TODAYS SEASONAL GARNISHES

Sirloin, dry aged 67 O'Connor, grain-fed, MB3 (300g)

Scotch fillet 68 Southern Ranges, grass-fed MB4 (300g)

Rib eye, dry aged 160 O'Connor, grain-fed, MB3 (1kg) Serves 2

PLEASE SELECT ONE SAUCE red wine jus | green peppercorn jus béarnaise | Café de Paris butter



Iceberg salad

pickled radishes | creme fraiche dressing garlic breadcrumbs | pecorino

Hot chips

truffle salt | smoked garlic aioli

BBQ beans

candied walnuts

whipped ricotta | nduja

SOMETHING SWEET

Summer berry pudding 25 vanilla clotted cream | berry jelly

Selection of local artisan made & imported cheeses (3) 25 roasted pear | fruit & nut toast | lavosh

INNINGS BREAK

scones jam & cream (4)	20
pork & fennel sausage rolls tomato relish (6)	28
beef brisket & cheddar pies tomato relish (6)	28
BLT sliders (6)	28

38

Allergen Statement

innings break platter (2 of each)

While some menu items may not include specific allergens as ingredients, all our food is made in a facility that contains allergens. Therefore, we are unable to guarantee there are no allergens in the food and beverages served from this menu. LG* - Low Gluten | V - Vegetarian | VE - Vegan

*Low gluten identified dishes do not contain gluten products but may contain less than 0.02% as they are prepared in kitchens that also process gluten containing products.