

PLATES TO SHARE

Rustica spelt sourdough
Mt Zero 'Hallowed' olive oil
St. David Dairy cultured butter | smoked salt

Pacific oysters 1/2 dozen (A) 36
apple cider mignonette | citrus

Whipped hummus 23
grilled focaccia | sun-dried tomato
fried chickpeas

Fried zucchini flowers 29
honey & truffle agrodolce | whipped ricotta

Beef pastrami skewers 32
black garlic ketchup | fried Padrón peppers

BBQ QLD King prawns (3) (A) 36
'nduja & orange butter | fennel pollen

LARGE PLATES

Pastrami spiced celeriac 'steak' 39
broccolini & green bean 'chimichurri'
beetroot ketchup

BBQ & glazed ½ chicken 48
charred corn | jalapeño & avocado salsa

Swordfish (A) 54
chorizo | BBQ mussels | bravas sauce

Dry-aged crumbed pork cutlet (350g) 55
purple cabbage | grape dressing
caper leaves | mustard jus

GRASS & GRAIN

AGING CABINET

SIDES

all 10 each

Scotch fillet 70

Southern Ranges, Gippsland MB4 (300g)

Beef fillet 72

Little Joe, Northeast Victoria MB4 (250g)

Wagyu rump cap 78

Mayura Station, Limestone Coast MB8 (250g)

Club steak, dry-aged 74

O'Connor, Gippsland (450g)

Rib eye, dry-aged 160

O'Connor, Gippsland MB3 (1kg)

serves 2

All steaks are accompanied by today's seasonal garnishes & your choice of sauce

red wine jus | green peppercorn jus | chimichurri
béarnaise | Café de Paris butter

Iceberg salad

radishes | avocado | crème fraîche & chive dressing

Chips

herb salt | truffle mayo

Potato mash

smoked onion gravy | chicken salt

Baked leek gratin

peas | gruyère | pancetta

Steamed greens

confit garlic | chilli dressing

SOMETHING SWEET

Warm apple & rhubarb crumble 19
apple & rhubarb compote | oat crumble
custard gelato

PB&J 19
peanut butter mousse | raspberry jelly
caramelised peanuts

Local & imported artisan cheeses (3) 26
roasted pear | fruit & nut toast | lavosh
candied walnuts

HALF TIME

Scones (4) 20
buttermilk scones | jam & cream

Vegemite & three-cheese brioche toastie (2) 23

Pork & fennel sausage rolls (6) 28
tomato relish

Braised lamb & gravy party pies (6) 28
tomato relish

Allergen Statement

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.

A / I / M:

A = Australian (harvested in Australia only) | I = Imported (harvested outside Australia only)

M = Mixed (contains both Australian and imported seafood)