

# PLATES TO SHARE

Rustica spelt sourdough  
Mt Zero 'hallowed' olive oil  
St Davids Dairy cultured butter | smoked salt

**Freshly opened Pacific oysters** 36  
half dozen  
Jim's Kilpatrick

**That's Amore stracciatella** 29  
grilled radicchio | glazed pumpkin  
caper dressing | focaccia

**Scorched wagyu tartare** 32  
smoked gruyere custard  
white onion pickle | gaufrette potatoes

**Kentucky fried duck (3)** 36  
Jim's secret herbs & spices | duck gravy  
cabbage slaw | milk buns

**BBQ Qld King Prawns (3)** 36  
Nduja & orange butter | fennel pollen

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

**BBQ & smoked ½ chicken** 48  
baby peppers | red mojo | sherry glaze

**Butterflied rock flathead** 54  
kipfler potato | charred baby leek  
salmon roe burre blanc

**Dry aged pork cutlet (350g)** 55  
caramelised apple | roasted grapes  
Castelfranco

# LARGE PLATES

# GRASS & GRAIN

**Scotch fillet** 69  
Southern Ranges, grassfed MB4 (300g)

**Wagyu rump cap** 78  
Mayura Station MB8 (250g)

**Chateaubriand** 130  
O'Connors MB2 (500g)  
**Serves 2**

# AGING CABINET

**Club steak** 75  
O'Connors, Gippsland (450g)

**Rib eye** 160  
O'Connor's, Gippsland MB3 (1kg)  
**Serves 2**

ALL STEAKS ARE ACCOMPANIED BY CHOICE OF SAUCE & TODAY'S  
SEASONAL GARNISHES  
PLEASE SELECT ONE SAUCE

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

# SIDES

all 10 each

**Iceberg salad**  
radishes | avocado | crème fraiche & chive dressing

**Chips**  
pecorino | lemon pepper mayo

**Potato mash**  
braised mushroom gravy | chicken skin

**Baked leek gratin**  
peas | gruyere | pancetta

**Green beans**  
confit garlic & chili | Nduja pangratatto

# SOMETHING SWEET

**Chocoflan & churros** 19  
chocolate cake | caramel flan | chocolate sauce

**Mango snow egg** 19  
coconut custard | mango ice cream

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

# TEA BREAK

scones | jam & cream (4) 20

pork & fennel sausage rolls | tomato relish (6) 28

traditional steak & kidney pies | tomato relish (6) 28

3 cheese & truffle toasties (6) 28

half time platter (2 of each) 38

## 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.