

## BREAD

### Artisan Sourdough Slices (V)

Freshly baked Ciabatta sourdough, handcrafted salted butter, olive oil, olive tapenade **16**

### Cheese & Garlic Boule (V)

Signature sourdough bread, salted mozzarella, olive oil, herbs, garlic **18**

## ENTREE

### Roasted Bone Marrow (DF)

Charred sourdough, beef rashers morsel, salsa verde, mesclun lettuce **31**

### Australian Fresh Oysters (GF/DF)

Half Dozen - **38** | Dozen - **73**

Served with shallot mignonette and lemon

### Native Harvest Salad (GF/V)

Warrigal leaves, local lettuce greens, kohlrabi, stone fruits, lemon myrtle vinaigrette, torched jersey cheese **36**

### Buffalo Mozzarella (GF/V)

Heirloom tomatoes, rocket leaves, aged balsamic, extra virgin olive oil, macadamia dukkah **41**

### Abrolhos Island Scallops (GF/SS)

Root vegetables purée, semi-dried cherry vine tomatoes, chipotle citrus salsa, herb oil **43**

## MAIN

### Prawn Linguine

Garlic, extra virgin olive oil, medley tomatoes, courgettes, chilli, saffron **41**

*Vegetarian option available - 39*

### Free-Range Chicken Breast (GF)

Royal blue pommes purée, truffle butter, Spinaci alla Romana, chives **49**

### Local Caught Market Fish (GF/DF)

Velouté de Fenouil, semi-dried cherry tomatoes, Chuka wakame, chives **57**

**GF** - Gluten free   **DF** - Dairy free   **V** - Vegetarian   **VG** - Vegan   **SS** - Sustainable sourcing   **N** - Contains Nuts   **S** - Seeds

Credit and debit card fee - Mastercard, Visa, Amex 1.8% | Diners 3% | Eftpos 0%

No split billing

## GRILLS

### **Black Angus Pure-Grain Fed Striploin** (GF/DF)

250g, dry aged, long grain fed, best served medium rare **58**

### **Scotch Fillet** (GF/DF)

300g, black angus, grass fed, dry aged, best served medium rare **71**

### **Tenderloin** (GF/DF)

250g, black angus, 100-day grain fed, dry aged, best served medium rare **75**

### **T-Bone** (GF/DF)

500g, black angus, grass fed, dry aged, best served medium rare **77**

### **Ribeye On The Bone** (GF/DF)

500g, black angus, long grain fed, dry aged, best served medium rare **95**

### **Tasmanian Salmon** (GF)

200g, served with charred lemon and béarnaise sauce **51**

### **Cranbrook Saltbush Lamb Rack** (GF)

4 pieces, grass fed, potato mousseline, best served medium rare **65**

### **Skull Island Jumbo Prawns** (GF/SS)

Sambal butter sauce, chives, herb oil **73**

### **Land and Sea** (GF)

Black angus tenderloin, king prawn, wilted spinach, truffle essence pommes purée, red wine sauce **89**

### **Gippsland Wagyu Cube Roll** (GF/DF)

300g, grass fed, 300+ grass fed, platinum MBS 6-7, best served medium rare **139**

## TO SHARE

### **Chateaubriand** (GF/DF)

500g, black angus, 100+ grain fed, dry aged, best served medium rare **187**

### **Tomahawk** (GF/DF)

1kg, black angus, grass fed, dry aged, best served medium rare **189**

## SIDES

**17**

Hand cut fries, aioli sauce (GF/DF/V/VG)

Truffle butter and honey glazed Brussels sprouts, preserved chilli (GF/V)

Royal blue pomme purée, truffle butter (GF/V)

Sautéed exotic mushrooms, fried shallot (GF/V)

Steamed seasonal vegetables (GF/DF/V/VG)

Local farm lettuce leaves, radicchio, tomatoes, cider vinaigrette (GF/DF/V/VG)

## SAUCES

**6**

Red Wine Jus (GF/DF/V/VG) | Classic Béarnaise (GF/V) | Pepper Sauce (GF/V)

Wild Forest Mushroom (GF/V) | Homemade Sambal (GF/DF/V/VG)