

FRIDAY STEAK NIGHT

STARTERS

CLASSIC WAGYU STEAK TARTARE, EGG YOLK PUREE \$120
SLOW COOKED BEEF SHORT RIBS, HONEY AND MUSTARD DRESSING, SPRING ONIONS \$110
CHILLI AND GARLIC PAN FRIED PRAWNS, WHITE WINE AND PARSLEY ON TOASTED SOURDOUGH \$110
BACON WRAPPED SCALLOPS, SRIRACHA MAYONNAISE \$110
GRILLED EGGPLANT, ROMESCO SAUCE, SPRING ONIONS & TOASTED ALMONDS (V) \$90

CHARCUTERIE BOARD TO SHARE \$360
5J Jamon Bellato Iberico ham, Silame milano, parma ham, cold smoked Tasmanian salmon,
fresh olives, goats cheese stuffed peppers, fresh bread and olive oil

FRESHLY SHUCKED OYSTERS (Market price - ask a member of staff)

MAINS



STEAK FRITES (Choose from our Steak trolley - Market price), THICK CHIPS, MIXED LEAF SALAD
SAUCES: CHIMICHURRI/ RED WINE JUS/ PEPPERCORN SAUCE

TASMANIAN CRISPY SKIN SALMON, GARLIC POTATOES, BROCOLINI \$280
BRAISED LAMB SHANK, CREAMY MASH POTATO, MINTED MUSHY PEAS \$230
BUTTERNUT SQUASHED RISOTTO, GOATS CHEESE & PESTO \$198

FOR SHARING

****DRY AGED STEAK OF THE NIGHT (Ask the chef)****
WAGYU M9 PICANHA (WHOLE RUMP CAP) CARVED TABLE SIDE \$850/KG
FLAME GRILLED AUSTRALIAN BLACK ANGUS TOMAHAWK \$750/KG
BBQ GRILLED 1KG MS 2-3 BLACK ANGUS TENDERLOIN WITH SIGNATURE COFFEE RUB \$920

ALL ABOVE SERVED WITH THICK CHIPS & MIXED LEAF SALAD WITH SWEET ONION DRESSING
SAUCES: CHIMICHURRI/ RED WINE JUS/ PEPPERCORN SAUCE

BEEF WELLINGTON, CREAMY MASH POTATO, PEPPERCORN SAUCE (SERVES 2) \$798
FULL RACK IBERICO PORK RIBS, BBQ SAUCE, THICK CHIPS, COLESLAW \$290

SIDES

BOSTON LOBSTER TAIL, GARLIC BUTTER \$190
MEDELY OF ROASTED VEG \$50
STEAMED BROCOLINI, GARLIC BUTTER \$40
FRESH GARDEN SALAD, SWEET ONION DRESSING \$40
THICK COUNTRY STYLE CHIPS \$50

****MENU SUBJECT TO CHANGE****
****10% SVC APPLIES. PLEASE NOTE WE CHARGE FOR CORKAGE****