



ALL DAY MENU WEEK COMMENCING 18TH MARCH 2024

STARTERS

Table with 2 columns: Dish name and Price. Includes items like Bread in Common Bakery bread, Freshly shucked oysters, House made dips, etc.

MEAT BOARDS

Choice of 1 meat w/ pickles & bread

Table with 2 columns: Meat board name and Price. Includes Sopressa, Prosciutto, and add cave aged cheddar.

SEAFOOD PLATTER

PREORDER 24 HOURS

1/2 Crayfish, freshly shucked oysters, clams marinière, Shark Bay tiger prawns, Marie Rose & mignonette sauce, lemon 139

MAINS

Main menu table with 2 columns: Dish name and Price. Includes Chopped seasonal salad, Prosciutto wrapped chicken salad, Pumpkin, goat's cheese stuffed zucchini flowers, etc.

FROM THE GRILL

BEEF CUTS

Table with 2 columns: Beef cut name and Price. Includes 200g Eye fillet, 250g Scotch fillet, 650g Rib-eye bone-in.

LARGE FORMAT

Table with 2 columns: Large format steak name and Price. Includes 620g Chateaubriand, 1.2kg Tomahawk.

GF/DFO

Choice of: Chips or duck fat potatoes, béarnaise | mushroom | peppercorn | red wine jus

LARGE FORMAT STEAKS:

Choice of three sauces | duck fat potatoes &/or chips | one side

SIDES

Table with 2 columns: Side dish name and Price. Includes Chips & gravy, Duck fat potatoes, Rocket & Parmigiana Reggiano, etc.

DESSERTS

Table with 2 columns: Dessert name and Price. Includes Warm orange & almond cake, Eton mess, Chocolate mousse, Cheese plate.

Surcharge for all cards will apply