



ALL DAY MENU WEEK COMMENCING 2<sup>ND</sup> MARCH

STARTERS

Table of starters including Freshly shucked oysters, House sourdough focaccia, Confit pinenut & garlic hummus, etc.

SHARING BOARDS

PLOUGHMAN'S BOARD

Champagne ham, cheddar, piccalilli, chutney, toasted bread DFO/GFO 35

ANTIPASTO BOARD

Prosciutto, finocchiona, dips, house pickles, sourdough DFO/GFO 39 Add cheese 9

MAINS

Table of mains including Roasted & pickled beetroots, Chicken schnitzel Caesar salad, Leek and caramelised shallot risotto, etc.

FROM THE GRILL

BEEF CUTS

Table of beef cuts: 200g Eye Fillet 58, 250g Scotch fillet 56

WAGYU 4-5 MARBLE SCORE

Table of wagyu: 250g Bistro rump 58, 250g Rump cap 63

LARGE FORMAT

Table of large format: 620g Chateaubriand 165, 1.4kg Tomahawk 240

Served with:

chips or triple cooked potatoes | béarnaise | mushroom | peppercorn | shallot & confit garlic beef au jus +\$5

LARGE FORMAT STEAKS:

choice of three sauces | triple cooked potatoes or chips | one side

SIDES

Table of sides including Chips & gravy, Triple cooked potatoes, Grilled broccolini, etc.

DESSERTS

Table of desserts including Stone fruit salad, Baked vanilla cheesecake, Chocolate tart, etc.

Surcharge for all cards will apply

V | vegetarian VO | vegetarian option VE | vegan VEO | vegan option DF | dairy free DFO | dairy free option GF | gluten free GFO | gluten free option N | contains nuts