

WHILE YOU WAIT

Made for two in mind

House Made Honey Walnut Cob - served w EVOO, Dukkah & Murray River Salt Flakes	6.0
Olives – Warmed Olives stuffed with Parmesan & Garlic	6.0
Spiced Crisp Bread – w Selection of House Made Spreads	6.0

CHARCUTERIE PLATTERS

Smoked	10.0pp
Australian Smoked Ham & Aged Serrano, Smoked Tomato Terrine & Rustic Bread	
Beef	12.0pp
Wagyu Brecaola, Wagyu Silverside & Black Angus Eye Fillet w Accompaniments	
Feathered	11.0pp
Smoked Duck Breast, Pheasant Pate, Sliced Baguette & Cornichons	
Cured	12.0pp
Prosciutto, Pancetta w Lavosh & Condiments	
Salami	11.0pp
Hot & Mild Soppressata, Mild Fellino w Breads & Condiments	

FROM THE SEA

Seared Scallops wrapped in Prosciutto, Parsnip mousseline & Sesame seeds (gf)	14.0 / 26.0
Blue Swimmer Crab W Crisp Filo, Garlic Chive Veloute, Torched Gruyere	16.0 Ent
Market Fish w Gai Lan, Tempura Broccolini & Lemon Dijon Emulsion	28.0
Oysters 6/12	13.0 / 25.0
Kilpatrick (gf)	Natural w/ lime & red wine vinegar (gf)
Virgin Mary Shots	Oyster tasting dozen (4 of each)

FROM THE GARDEN

Grilled Asparagus, Cider Vinegar, Soft Poached Egg (gf)	12.0
Roasted Beets, Baby Cress & Creamy Chevre	9.0 / 15.0
Wild Rocket, Williams Pears, Spanish Onion & Blue Cheese Dressing (gf)	9.0 / 15.0
Roasted Wild Mushroom, Persian Fetta, Pine Nuts Baby Basil (gf)	9.0 / 15.0

ON ANOTHER PLATE

Duck Fat Roasted Kipflers	Steamed Seasonal Greens	6.0
Leatherwood Honey Glazed Root Vegetables	Skinny Fries	

FROM THE Paddock

Dayboro – Queensland

Lake View – 1XV Cattle Company

300gram, Euro Cross Scotch Fillet , Grass Fed, Wet Aged 70 days	36.0
300gram, Euro Cross Porterhouse , Grass Fed, Wet Aged 30 days	32.0

Darling Downs - Queensland

200gram, Wagyu Sirloin F3, marble score 9+, Grain fed 500 days +	45.0
Free Range Spatchcock w Lemon & Coriander Stuffing, Kumara, Chili Beurre Blanc	26.0

Coorong - South Australia

Wanderribby – Coorong Angus Beef

Fennel & Venison Sausage , Colcannon, Red wine Jus	15.0 Ent
450gram, Red Angus Bone in Rib Fillet , Grass Fed, Grain finished 70 days +	38.0
400gram, Red Angus Dry Aged Rump , Grass Fed, Grain Finished, 60 Days	36.0
350gram, Red Angus Short Ribs , Grass Fed, Grain finished 70 days +	28.0
1kg, Red Angus Dry Aged Bone in Rib Fillet , Grass Fed, Grain Finished, 60 days (Can be shared between 2)	90.0

Riverina - New South Wales

Jindalle – Riverine Premium Beef

Stout Braised Beef Cheek , Blue Cheese Rostie & Black Truffle Oil	17.0 Ent
Bone in Pork Cutlet w Du Puy lentils, Saffron Tomato Puree & Broad Beans	28.0
250 gram, Black Angus Eye Fillet , Grass Fed, Grain finished 100 days +	38.0
350 gram, Black Angus Rump , Grass Fed, Grain finished 100 days +	32.0
300 gram, Black Angus Scotch Fillet , Grass Fed, Grain finished 100 days +	36.0

Salt Bush Lamb - Victoria

Salt Bush Lamb Company

Assiette of Lamb W Celeriac Puree, Gremolata & Eggplant Chutney	34.0
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ALL OUR CUTS OF BEEF ARE SERVED W Potato Dauphinoise, Lemon Cheek, Fried Onion & your choice of sauces & condiments from below list.

Bovine jus	Wild mushroom
Peperonata	Diane
Peppercorn	Béarnaise
Mustards	Blue Cheese Butter

Cooking Temperatures

BLUE - Sealed on the outside while steak is at room temperature.

RARE - Cooked for approximately five minutes on each side, still bloody.

MEDIUM RARE - Maintains a medium red strip in the centre with grey edges.

MEDIUM - Predominantly grey with a pink centre.

MEDIUM WELL - Grey from edge to edge with slight pink centre.

WELL DONE - Very firm with little juice, grey throughout.

A F T E R S

Chocolate & Cinnamon Cigar W Glace Orange & Cognac Syrup	12.0
Espresso Tart, Vanilla Bean Foam & Truffles	12.0
Caramel Pudding, Torched Banana W double cream	12.0
Lemongrass & palm sugar pannacotta w/ orange chilli caramel sauce	12.0

Cheese

A selection of cheese from around Australia accompanied by the lavosh, oat biscuits, muscatels & Quince paste.

Bovine Cheese platter – A selection of 3 cheeses and above condiments	20.0
Meredith Dairy Sheeps Milk Blue - Vic	Kenilworth Black Wax Cheddar - Qld
Pyengana Cloth Matured Cheddar - Tas	Tarago River Shadows of Blue - Vic
Yarra Valley Dairy Yering Brie - Vic	Farmhouse Brie - Qld