



Snacks and Share Plates

Oysters <i>with Mignonette, lemon</i>	3 for \$18, 6 for \$36, 12 for \$72
The bakers bread, house made herb, garlic butter	\$12
Beef tartare, pickles, yolk, potato crisps (df)	\$23
Beetroot, gin cured salmon, crème fraiche, dill, salmon pearls, crostini	\$32
Medley mushrooms, grilled sour dough, barbeque fennel, watercress (df, v)	\$28
Lobster brioche, dill mayonnaise, pickled cucumber	\$32
Confit pork , apple, black fungi, pork trotter broth	\$28
Marinated wagyu beef skewer, garlic, herb crema (gf)	\$32
Seared scallops, black garlic, tomato pearls, crumpet, chives	\$28
Baked brie, truffle honey, cashew, rosemary, black pepper lavosh (v)	\$23

Cooked Over Fire

300g MBS6/7 WX Rangers Valley Wagyu Sirloin	\$105
300g MBS4 WX Rangers Valley Wagyu Rump	\$75
1.5kg Rangers Valley Black Onyx Tomahawk	\$220
300g Rangers Valley Black Onyx Angus Scotch Fillet	\$75
250g Rangers Valley Black Onyx Sirloin	\$68
250g Pork Collar	\$45
Lamb Noisette	\$42
Barbeque marinated half chicken	\$39

Sauces and Condiments

Beef Jus, Bordelaise, Mushroom Sauce, Bearnaise, Housemade Mustard, Housemade Spicy Barbeque Sauce

Main Plates

Local Reef Fish Fillet <i>Celeriac remoulade, lemon (gf)</i>	\$49
House Smoked Slow Cooked Beef Back Rib Rack <i>Seasonal slaw, house smoked garlic salt, spiced barbeque sauce (gf)</i>	\$45
Whole Local Reef Fish Baked en Papillote <i>Herbs, lemon, brown butter (gf)</i>	\$130
Salt Baked Sweet Potato <i>King mushrooms, quiona, snow pea tendrils, verjus dressing (gf, ve)</i>	\$28
Beetroot <i>House made labneh, hazelnut dukkha, soft herbs (gf, v)</i>	\$28
Eye Fillet <i>Smoked garlic, confit shallot, watercress, jus</i>	\$75

Sides

Ox Heart Tomato <i>Pickled cucumber, whipped ricotta, basil oil (gf)</i>	\$19
Heirloom Baby Carrots <i>Brown butter, macadamia (gf)</i>	\$15
Charred Seasonal Greens <i>Almond dressing (ve)</i>	\$16
Pacific Potatoes <i>Roasted garlic butter, herbs (gf)</i>	\$15
Salad <i>Seasonal ingredients, citrus dressing (df, gf, v)</i>	\$16
Steak Fries <i>Fresh garlic aioli, celery salt</i>	\$18

gf: gluten free df: dairy free ve: vegan v: vegetarian

Please note a 10% surcharge on Sunday and 15% surcharge on public holidays applies

