

Starters

HOUSE MADE RYE BREAD 2.5
With salted butter.

GRAVAD LAX SALMON 19
With a sweet mustard sauce.
Carved at your table.

STEAMED MUSSELS 20
Garlic, white wine, chilli and parsley.

ONION & MUSHROOM TART 19
Quail egg, rocket leaves, pecorino cheese.

CHICKEN LIVER PÂTÉ 18
House brioche, apple chutney.

DUCK TERRINE 20
Caramelised onion, Parma ham,
dried fig jam, crostini.

SPICY CHICKEN WINGS 19
Chipotle sauce.

FRIKADELLER 18
(Danish Meatballs). With braised
red cabbage, parsley and pickled cucumber.

OYSTERS ½ DOZEN 30
NATURAL Shallot and Sherry vinegar.

KILPATRICK Smoked bacon
and house made sauce.

BAKED Garlic, herb butter & Parmesan.

菜单



All prices are inclusive of GST.

A 10% surcharge
applies on Public Holidays.

A Hereford Beefstouw
Melbourne.

Certified Grass Fed Beef

Chefs and farmers know that happy, healthy animals taste better, which is why we use Pinnacle Certified Grassfed Beef. Sourced only from the Top 4% of MSA Graded Cattle in Australia, Pinnacle Beef is 100% Grass Fed, Marble Score 2+, Free Range, No Hormones and Antibiotic Free - GUARANTEED.

EYE FILLET

160g 38
250g 47
The most tender cut of beef available.

CHATEAUBRIAND (EYE FILLET)

500g 92
Carved at your table, and is enough for 2 people.
(Please allow 30 minutes cooking time.)

SIRLOIN

250g 37
Fine grained, low in fat, the Sirloin is a tender steak
with good flavour intensity.

RIBEYE

300g 45
Very flavoursome, juicy and tender cut from
the upper rib cage between ribs 6-12.

HANGER STEAK

300g 35
Hangs (hence the name) between the rib and the loin.
This lesser known steak has long been
prized by butchers for its full flavour and richness.

Ribs

BEEF SHORT RIBS (10 Hour Slow Cooked)

1 Rib Rack 27
2 Rib Racks 39
Served with our delicious house made sauce.

Ocean

BARRAMUNDI FILLET

Wild Australian Barramundi Fillet. Oven baked 37

Dry Aged Beef

Sourced from Hereford cattle from our own farm, along with other British breeds of cattle from the lush pastures of Victoria and South Australia. We hang and dry age the beef in our purpose built facility in the Adelaide Hills for a minimum of 45 days, before butchering in-house. The result is the ultimate expression of beef in terms of flavour and tenderness.

**Please note, Dry Aged Beef does not benefit from cooking past medium.*

45 DAY DRY AGED BEEF

CÔTE DE BOEUF (Ribeye on the Bone)

500g 58
700g 80

The 700g steak is carved at your table, and is enough
for 2 people. (Please allow 30 minutes cooking time)

NEW YORK SIRLOIN (Sirloin on the Bone)

400g 49

RUMP STEAK

350g 38

The most flavoursome cut of steak. Coupled with the tenderising
effect of dry ageing makes this our go-to steak.

Extreme Beef

100 DAY DRY AGED CÔTE DE BOEUF

(Ribeye on the Bone), 500g 90

Experience the effects of Dry Ageing when taken out to an incredible
100 days. The flavours created when aged for this length of time
are unlike any other, with extreme flavour intensity and tenderness.

GRASSFED TOMAHAWK STEAK

1.4kg Certified Grassfed Marble Score 2+ Tomahawk
carved at your table 140

300 DAY GRAINFED T-BONE STEAK

500g 65

Grainfed for an incredible 300 days to produce extreme tenderness
and marbling, this Signature Beef T-bone steak will melt in your mouth.

**All Extreme Beef steaks come with
House Made Chips and Your Choice of Sauce.**

Dry Aged Mutton

DRY AGED SALTBUSH MUTTON LOIN

300g 35

We have developed this world first product -
dry aged mutton. Sourced from Dorper sheep
grazed on saltbush in the pastoral regions of
South Australia, we dry age it for 30 days.

The result is a super tender piece of meat, packed
with flavour. It's everything you love about lamb,
but tastes nothing like the mutton horror stories
your parents may have mentioned.

Sides

SALAD

Rocket, poached pear, blue cheese 10

Spiced butternut pumpkin,
ancient grains, feta cheese and basil pesto 10

Coleslaw, white and red cabbage,
carrots and mustard dressing. 10

WARM

Potato gratin, rosemary and garlic cream 10

Braised red cabbage, smoked bacon 10

Seasonal Vegetables 10
Ask your waiter for today's selection

CHIPS

House made chips 5

SURF & TURF

Add a lobster tail to any steak 16

SAUCES

All main courses are served with
your choice of:

Béarnaise Sauce
Pepper Sauce
Mushroom Sauce
Seasoned Butter (Garlic or Truffle)