

STARTERS

BREAD 4
With salted butter

GRAVAD LAX SALMON 19
with sourdough rye and sweet mustard

BEEF CROQUETTES 20
with pickled remoulade

WARM MARINATED OLIVES** 13
with feta

RICOTTA & ARTICHOKE TART 16
with rocket and pickled beetroot

SPICED WHITE BEAN DIP 12
with toasted seeds and crusty bready

BEEF TARTARE** 22
With horseradish, shallot, capers, croutons, & egg yolk

OYSTERS ½ DOZEN

- NATURAL* 32
- KILPATRICK* 34
- CHAMPAGNE* 34

* Gluten Free
**Gluten Free Optional

Please advise staff of any dietary requirements and/or allergies.

All prices are inclusive of GST.
Credit Card Surcharges:
All merchant fees incurred when settling your bill via credit card will be passed on at cost. Rates vary depending on card type.
A 10% surcharge applies on Public Holidays.

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. To maintain quality at every step of the process, we hang, dry age and portion the beef at our butchery in the Adelaide Hills for a minimum of 40 days.

RUMP STEAK

350G 45
The most flavoursome cut of steak. Coupled with the tenderising effect of dry ageing makes this our go-to steak.

NEW YORK SIRLOIN (SIRLOIN ON THE BONE)

400G 55
A mainstay of high-end steakhouses around the world, the New York steak has intense flavour from dry ageing and with great tenderness.

CÔTE DE BOEUF (RIBEYE ON THE BONE)

500G 65
700G 90
The 700 g steak is carved on to a board, and is enough for 2 people. (Please allow 30 minutes cooking time for Medium Rare)

100 DAY DRY AGED BEEF CÔTE DE BOEUF (RIBEYE ON THE BONE)

500G 100
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. We recommend this cut not be cooked past Medium Rare.

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

GRASSFED BEEF

Sourced from King Island Beef. The year-round green grass of King Island off Tasmania allows for us to consistently offer you a certified grassfed product

HANGER STEAK

300G 36
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.

*Please note, Hanger steak does not benefit from cooking past medium

GRAINFED BEEF

Riverina Beef is sourced from cattle finished on a specialised ration program of Australian cereals and grains for a minimum of 150 days to deliver exquisite, substantially marbled steaks (marble score 2+).

EYE FILLET

160G 39
250G 52
The most tender cut of beef available.

CHATEAUBRIAND (EYE FILLET)

500G 100
Carved onto a board, and is enough for 2 people. (Please allow 30 minutes cooking time for Medium Rare).

RIBEYE

300G 48
Very flavoursome, juicy and tender cut from the upper rib cage between ribs 6-12.

T-BONE STEAK 300 DAY GRAINFED

500G 62
Grainfed for an incredible 300 days to produce extreme tenderness and high marbling. This T-bone steak will simply melt in your mouth.

TOMAHAWK STEAK 200 DAY GRAINFED

1.5KG 160
Marble Score 2+ Tomahawk Steak. Designed to be shared and is carved at your table.

SLOW COOKED RIBS

1 RIB RACK** 27
2 RIB RACKS** 48
Served with our delicious house made sauce..

OCEAN

TUNA STEAK* 38`
with shaved pickled carrot, and radish & rocket salad

VEGETARIAN

WILD MUSHROOM RISOTTO* 35
in a garlic sauce, topped with shaved parmesan

SIDES

Rocket, pear, blue cheese, & walnuts* 12

Quinoa, wild rice, roast pumpkin, toasted seeds, sultanas, & hummus* 14

Cos lettuce, semi dried tomato, mixed olives, garlic croutons, butter vinaigrette, & shaved parmesan** 12

Baked mashed sweet potato, topped with fried shallots* 8

Seasonal greens, slivered almonds, butter vinaigrette* 10

Roasted carrots, marmalade glaze, kale chips* 10

EXTRAS

LOBSTER TAIL 18

SAUCES 5^{ea}

Béarnaise*

Pepper*

Mushroom*

BBQ Rib Sauce*

STEAK ORDER GUIDE

BLUE
Red throughout, room temperature

RARE
Mostly red but pink towards the edges, lukewarm temperature

MEDIUM RARE
Red in the centre but mostly pink, warm temperature

MEDIUM
Mostly pink but brown towards the edges, hot temperature

MEDIUM WELL
Pink in the very centre but mostly brown, hot temperature

WELL DONE
Completely brown throughout, hot temperature