



## TO START

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House made hummus, olives, grilled flatbreads	15
Grilled Wagyu skewer over coals, satay sauce	9 each
Wood fired garlic bread	10

## STEAKS

Cooked over coal

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### All Served With Salsa Verde & Horseradish Cream

300g MB6-7 Wagyu Rump	30
250g MB2 Kilcoy Black Angus Striploin	25
250g Black Label "Osaka" Aged SA Scotch Fillet	30
250g AACO Wagyu MB9 Scotch Fillet	55
450g Dry Aged Porterhouse on the Bone	42

## ADD ONS

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6x SA king prawn tails, garlic cream sauce	12
Add your first glass of house wine/beer	10

## SIDES

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Fries, aioli	12
Roasted carrots, honey, feta	12
Grilled broccolini	12
Garden salad	12
Duck fat roasted potatoes	12

## KIDS

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King george whiting, fries, lemon	16
Grilled steak, fries	16

## DESSERT

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Traditional crème brulee, pistachio biscotti	15
Warmed triple choc fudge brownie, peanut brittle, double cream	15
Roasted strawberry, white chocolate, creme fraiche ice cream	15
Affogato	19



## WINES OF THE MOMENT BY THE GLASS

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Champagne	20
Riesling	15
Chardonnay	15
Rose	15
Grenache	16
Shiraz	16
Wine of the week White / Red	16

## BEERS/ CANS

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Great Northern,	12
Corona	12
Coopers Pale Ale	12
Pikes Pilsner,	12
Sapporo	12
Peroni Red	12
Peroni 0%,	12
Brookvale Ginger Beer	12
Bowden Yeet	12
Barossa Cider Co Apple Cider	12

## SPIRITS

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Jack Daniels	14
Jameson	14
Monkey Shoulder	14
Sailor Jerry	14
Bacardi	14
So... London Dry Gin	14
so... Tropical Gin	14
The Still Co Shiraz Gin	14
So... Vodka	14

## NON-ALCHOLIC

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Coke	5
Coke No sugar	5
Lemonade	5
San Pellegrino 750ml	10
Aqua Panna 750ml	10