



Snacks & Shares

WARM MIXED OLIVES (VE) | 9

SYDNEY ROCK OYSTERS ½ DOZ | 28 DOZEN | 48
natural, kilpatrick or grilled in mornay sauce

CALAMARI FRITTI (GF) | 20
chilli & lemon

WILD ROCKET & PECORINO CROQUETTES (V) | 16
sundried tomato mayo

TARAMASALATA, WARM BREAD | 18

STEAK TARTARE (GF) | 22
classic garnish, pommes gaufrettes

STICKY WAGYU RIB 'FINGERS' | 24
beetroot slaw, onion crisp

GRILLED HERVEY BAY SCALLOPS (GF) (6) | 28
garlic & herb butter

Mains

SNAPPER & SMOKED COD PIE | 32
sautéed cavolo nero

PULLED SHITAKE MUSHROOM RAGU (V) | 26
linguini, black garlic walnut pesto, pangrattato

BAKED & FRIED DORY | 32
warm tartare sauce, paris mash

ANGUS BEEF BURGER | 25
cheddar, lettuce, tomato, onion,

burger sauce, pickles, fries

ADD BEYOND MEAT PATTY (V) +2

Grill Menu

Seafood

WHOLE BBQ'D COFFS HARBOUR SNAPPER | 46
tempura salt bush, warm sauce gribiche

WHOLE NZ LEMON SOLE | 45
brown butter & caper sauce

Meat

Steaks served with a choice of Sauce Diane, Bearnaise, Sauce Au Poivre, Kombu butter or Brown butter & Capers

FLAT IRON 200g | 32
Pinnacle, Pasture fed, MB2+

EYE FILLET 200g | 52
Pinnacle, Pasture fed MB2+

WAGYU RUMP 300g | 45
Tajima, 400 day grain fed, MB6+

BLACK ANGUS SIRLOIN 300g | 46
Riverina, 150 day grain fed, MB3+

BLACK ANGUS RIBEYE 350g | 49
Riverina, 150 day grain fed, MB3+

T BONE 500g | 60
Riverina Grain Signature, 120 day grain fed, MB2+

TOMAHAWK 1.2kg | 135
Pinnacle, pasture fed, MB2+

Sides

STEAK CHIPS | 12

PARIS MASH | 12

BONE MARROW, SAUCE GRIBICHE | 14

BROCCOLINI, LEMON, STRACCIATELLA | 14

GREEN BEANS WITH BACON XO | 12

BAKED BLUE CHEESE AND MACARONI | 16

SPINACH, ROAST PUMPKIN, POMEGRANATE

& PISTACHIO DUKKAH | 12

ICEBERG, RADISH, BLUE CHEESE | 12

Desserts

TIRAMISU | 15

LEMON TART, TORCHED MERINGUE | 15

CRÈME CARAMEL, ROASTED PEAR | 15

CHEF'S CHEESE SELECTION | 30