

\$110pp

CAPE GRIM MENU

**ENTREES
TO SHARE**

SOURDOUGH (v)
cultured butter

SYDNEY ROCK OYSTERS (gf)
served natural and kilpatrick

STEAK TARTARE

classic garnish, pommes gaufrettes

CURED & CONFIT OCEAN TROUT (gf)

walnut & coriander crust, baby beans and tahini

**MAINS
CHOICE OF**

(steaks served with café de paris butter)

EYE FILLET 200g (gf)

Pinnacle, pasture fed MB2+

BLACK ANGUS RIBEYE 350g (gf)

Oakley reserve, 150-day grain fed MB3+

ROAST HUMPTY DOO BARRAMUNDI (gf)

tomato, capers and black olive

**SIDES
TO SHARE**

STEAK CHIPS (gf)(v)

ICEBERG, RADISH & BLUE CHEESE (gf)(v)

**DESSERTS
CHOICE OF**

WEDGE OF JACK CHEESE

served with quince, apple, walnut & spelt fruit crisps

BANANA SALTED CARAMEL (v)

yoghurt sorbet, spiced macadamia