

**\$140pp**

## **TAJIMA 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)*

#### **BLACK ANGUS RIBEYE 350g (gf)**

*Oakley reserve, 150-day grain fed MB3+*

#### **T-BONE 500g (gf)**

*Riverina grain signature, 120-day grain fed, MB2+*

#### **DRY AGED STRIPLOIN ON THE BONE 400g (gf)**

*O'Connor, grass fed, Gippsland VIC*

#### **ROAST HUMPTY DOO BARRAMUNDI (gf)**

*tomato, capers and black olive*

### **SIDES**

#### **TO SHARE**

#### **STEAK CHIPS**

**ICEBERG, RADISH & BLUE CHEESE**

### **DESSERTS**

#### **CHOICE OF**

#### **WEDGE OF JACK CHEESE**

*served with quince, apple, walnut & spelt fruit crisps*

#### **BANANA SALTED CARAMEL (v)**

*yoghurt sorbet, spiced macadamia*

#### **COCOLATE & EARL GREY GATEAU (v)**

*poached rhubarb, cocoa cracker*