

## SIDES

Onion rings & rosemary salt	10
Hand cut steak chips	10
Potato mash	10
Fried broccoli, nuoc cham, fried garlic	10
Baby cos lettuce, signature dressing	14
Stir fried greens, Gai lan, broccoli & snow peas	10

## SAUCES

### each 5

Mushroom
Pepper
Béarnaise
Fresh Tasmanian wasabi, pickled ginger & soy sauce
Red wine jus

## EXPRESS DINING MENU

Lunch: Wed-Fri 12pm-3pm

Dinner: 5:30 - 6.30pm – *table is required back by 7.30pm*

*NOT APPLICABLE ON SATURDAY*

## ENTRÉE

3 freshly shucked oysters natural & Barolo red wine vinaigrette
Zucchini flower, ricotta, basil pesto
Braised wagyu croquette, chipotle, spring onion

## MAIN

Barramundi, braised fennel, pickled kohlrabi, lemon thyme butter
Cauliflower, macadamia, buttermilk, wild rice furikake

Steak Menu (Served with hand cut steak chips & mustards)

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Southern Range Grass Fed Black Angus

Porterhouse 250g

Scotch Fillet 250g

Sher F1 Wagyu

Rost Biff 250g

## DESSERT

Charcoal pineapple, brown butter glaze, walnut praline,  
vanilla ice cream

Woombye Triple Cream Brie – Australia (Cows)

Quickes Clothbound Cheddar – England (Cows)

Roquefort – France (Sheep)

2 courses \$40 with a glass of wine or beer

3 courses \$50 with a glass of wine or beer

\*not valid with entertainment book, vouchers & special offers

\*maximum 12 guests for dinner reservations