

APERITIF COCKTAILS

Strawberry Smash	24
SKYY Vodka, Cointreau, fresh strawberries, mint, lemon, vanilla syrup	
Rose & Lychee Spritz	21
SKYY Vodka, rose & lychee syrup, Prosecco	
Caribbean Jack	23
Gentleman Jack, Banana Liqueur, vanilla syrup, chocolate bitters	
Love Thy Lychee (Non-alcoholic)	19
Lyre's White Cane, apple juice, passionfruit, lychee syrup, soda, lychee	

ENTRÉES

Bread (V) (VG)	17
Sonoma Miche sourdough, choice of biltong butter or cultured butter	
Garlic Bread (V)	16
Buttermilk buns, green garlic butter, Parmesan, garlic crisps	
Bruschetta (V) (VG)	18
Roma tomato, avocado, oregano, basil, Parmesan, sourdough	
Biltong	18/100g
Traditional South African air-dried beef, black pepper, coriander, malt vinegar	
AGED Wagyu Tartare	31
Raw Wagyu Girello & dry-aged Rib-Eye, semi-dried tomato, egg yolk cream, condiments, anchovy aioli, Parmesan, crispy potato	
Scallop Ceviche	34
Cucumber, tomato, chilli, tomato vinaigrette, avocado cream, taramasalata, fried shallots	
Yellowfin Tuna Sashimi	33
Raw, lightly-seared, soy & sesame dressing, horseradish cream, charred orange, pickled onion, chilli, orange oil	
King Prawns	39
Mozambican peri-peri, focaccia, basil oil	
Pork Belly	22
Sticky chilli glaze, Brussels sprout slaw, pine nuts, raisins, pork crackling	
Szechuan Calamari	18/29
Cucumber, onion, lemon, nam jim sauce	
Traditional Boerewors Skewer (serves 2)	33
Chakalaka & pap croquette, BBQ relish, onion rings	
Tasting Plate (serves 3-5)	71
Szechuan Calamari, Bruschetta, Pork Belly, Traditional Boerewors	

SLOW-COOKED RIBS

Slow-cooked and finished on the flame-grill with our signature basting. Served with crunchy chips or house salad	
Beef Ribs	Half Rack 58 Full Rack 82
Pork Ribs	Half Rack 58 Full Rack 82
Rib Platter	A Selection of Beef and Pork 95

SKEWERS

Served with crunchy chips or house salad	
Lemon Pepper Lamb	55
Marinated lamb fillet, mustard, yoghurt	
Coffee Rub Kangaroo	49
Marinated kangaroo fillet, tomato relish	
Angus Beef	53
Fillet grilled to your liking with our signature basting	
Moroccan Salmon	55
Sriracha glaze, sesame seeds	
Portuguese Chicken	39
Spiced chicken thighs, lemon	

FAVOURITES

Wagyu Beef Burger	39
Cheddar, cos lettuce, burger sauce, tomato, onion rings, served with crunchy chips	
Chicken Breast	42
Green pea mash, spring vegetables, nut crumb, chicken jus	
Barramundi	49
Mussels, potatoes, English spinach, capers, lemon butter sauce, dill oil	
Roasted Cauliflower (V) (VG)	35
Coconut curry sauce, cauliflower purée, pickled onion, nut crumb, raisins	

SAUCES

Barbeque Relish 6, Hot African Chilli 6, Creamy Garlic 6, Peppercorn 6, Blue Cheese 6, Creamy Mushroom 6, Biltong Butter 6, Veal Jus 9

AGED

BY
The Meat & Wine Co

"EVEN BETTER WITH AGE"

Exclusive dry-aged and speciality cuts are available upon request.

Grilled to perfection with our signature basting and served with crunchy chips or house salad

BUTTER AGED SOUTHERN RANGE RIB-EYE 275/kg
(Grass Fed, MB 4+) Encased in flavoured artisan beef dripping butter

DRY-AGED SOUTHERN RANGE RIB-EYE 265/kg
(Grass Fed, MB 4+)

O'CONNOR NEW YORKER ON THE BONE 83
400g (Long Grain Fed 150 Days)

MAYURA STATION SIGNATURE NEW YORKER 173 / 253
400g / 600g (Long Grain Fed 450 Days, MB 9+)

Limited availability, please ask your waiter

STEAK

MONTE is the premium line of beef exclusively sourced for The Meat & Wine Co. Grilled to perfection with our signature basting and served with crunchy chips or house salad

MONTE

Rump Eye	200g	Grain Fed	MB 2+	39
Fillet	200g	Grain Fed	MB 2+	69
Rib-Eye	350g	Grain Fed	MB 2+	88
New Yorker	300g	Grain Fed	MB 2+	69

O'Connor

Fillet	300g	Long Grain Fed 150 Days	MB 3+	87
New Yorker	350g	Long Grain Fed 150 Days	MB 3+	85
Rib-Eye	400g	Long Grain Fed 150 Days	MB 3+	95

Wagyu

Rump	500g	Grain Fed 450 Days	MB 6+	95
Rib-Eye	300g	Grain Fed 450 Days	MB 6+	135

SIDES & SALADS

Market Greens (V) (VG) 22
Whipped ricotta, pesto, Chardonnay vinaigrette, basil oil, almonds

Truffle Mac & Cheese (V) 23
Parmesan, Gruyère, Cheddar & mozzarella, truffle, chives

Wedge Salad (V) 21
Iceberg lettuce, cherry tomato, crispy pancetta, fried shallots, walnut, cranberry, crumbled blue cheese, ranch dressing

Greek Salad (V) (VG) 21
Cos lettuce, cucumber, tomato, marinated olives, crumbled feta, red onion, Greek dressing

Tomato & Melon Salad (V) (VG) 23
Stracciatella, compressed melon, pickled onion, pine nuts, crispy walnuts, harissa vinaigrette, basil, crostini

Hasselback Potato (V) 17
Beef dripping butter, caramelised onion, Gruyère

Crunchy Chips (V) (VG) 10
Served with a complimentary scoop of ice-cream for dessert

Onion Rings (V) (VG) 14
Served with a complimentary scoop of ice-cream for dessert

Mash (V) 10
Served with a complimentary scoop of ice-cream for dessert

CHILDREN'S MENU

Children 12 years & under.

Served with a complimentary scoop of ice-cream for dessert

Cheesburger 19
Served with crunchy chips or house salad

Grilled Chicken Tenders 18
Served with crunchy chips or house salad

Mac & Cheese (V) 15
Cheddar & mozzarella macaroni pasta with béchamel sauce

Pork Ribs 22
Served with crunchy chips or house salad

Surcharge

A service charge of 10% will be automatically applied to all groups of 11 or more guests.

A surcharge of \$5 per person applies on Sundays and public holidays; however, this surcharge will not be applied in instances where the 10% service charge is in effect.

LIQUID DESSERT

Affogato 6
Espresso, vanilla bean ice-cream and choice of liqueur: Baileys, Tia Maria, Frangelico

Dom Pedro 7
Vanilla bean ice-cream blended with one of the following: Jameson, Tia Maria, Baileys, Frangelico

Espresso Martini 5
Hennessy VS Cognac, Tia Maria, espresso

DESSERT

Brownie Sundae (V) 9
Fior di latte gelato, Chantilly cream, popping candy, caramelised popcorn

Chocolate Fondant (V) 12
Pistachio, kataifi, white chocolate snow, hazelnut praline gelato

Crème Brûlée (V) 7
Served with a macaroon

Sticky Date (V) 8
Date caramel, walnut tuiles, earl grey cream, burnt banana, fior di latte gelato

Pavlova (V) 8
White chocolate cream, strawberry, raspberry sorbet, basil oil

The Grand Finale (V) 6
Chocolate Fondant, Crème Brûlée, Pavlova, Sticky Date

Artisanal Cheese Board 3
Smoked Cheddar, Riverine Blue, Camembert, served with condiments and crackers

(V) can be prepared as vegetarian (VG) can be prepared as vegan

Allergies
Please advise your waiter of any dietary requirements or allergies you may have. While we will do our utmost to fulfil requests, please note this is not an allergen free kitchen. There is a risk of cross contamination and any dish may contain trace elements due to the nature of our ingredients and kitchen environment.

Halal
A selection of meat products are Halal certified from our supplier and precautions are taken in the cooking methods of our dishes, however our restaurant kitchen environment is not certified by the A.F.I.C. Please ask your waiter.



EXPRESS LUNCH MENU

One Course \$39 Two Courses \$49 Three Courses \$55 (Available Mon - Fri* 12pm - 4pm)
*Express Lunch Menu is not available on public holidays and special event days

Includes a glass of house wine, beer or soft drink

ENTRÉE

Bruschetta (V) (VG)

Roma tomato, avocado, oregano, basil, Parmesan, sourdough

Szechuan Calamari

Cucumber, onion, lemon, nam jim sauce

Pork Belly

Sticky chilli glaze, Brussels sprout slaw, pine nuts, raisins, pork crackling

Salmon Tartare

Raw, cured salmon, beetroot, pickled cucumber, soy & sesame dressing, horseradish cream, avocado purée, capers, crostini

MAIN

250g Rump

MONTE (Grain Fed, MB 2+)

Grilled to perfection with our signature basting

Wagyu Beef Burger

Cheddar, cos lettuce, burger sauce, tomato, onion rings

Portuguese Chicken Skewer

Spiced chicken thighs, lemon

Pork Ribs

Slow-cooked and finished on the flame-grill with our signature basting

Steak Sandwich

Wild rocket, salsa verde, hot English mustard mayo, tomato relish, caramelised onion

All of the above are served with crunchy chips or house salad

SAUCES Barbeque Relish 6, Hot African Chilli 6, Creamy Garlic 6, Peppercorn 6, Blue Cheese 6, Creamy Mushroom 6, Biltong Butter 6, Veal Jus 9

Lamb Shank

Creamy mash, chickpeas, tomatoes, capsicum, salsa verde, jus

Roasted Cauliflower (V) (VG)

Coconut curry sauce, cauliflower purée, pickled onion, nut crumb, raisins

Poke Bowl

Yellow rice, raisins, roasted cauliflower, Brussels sprout slaw, crispy shallots, apricot chutney. Served with your choice of Boiled Egg, Roasted Salmon, or Roasted Pork Belly

DESSERT

Crème Brûlée (V)

Served with a macaroon

Sticky Date (V)

Date caramel, walnut tuiles, earl grey cream, burnt banana, fior di latte gelato





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Sticky Date (V)

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DESSERT

Crème Brûlée (V)

Served with a macaroon

Sticky Date (V)

Date caramel, walnut tuiles, earl grey cream, burnt banana, fior di latte gelato





7 DAY EXPRESS LUNCH MENU

One Course \$39 Two Courses \$49 Three Courses \$55 (Available Mon - Sun* 12pm - 4pm)
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ENTRÉE

Bruschetta (V) (VG)

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Szechuan Calamari

Cucumber, onion, lemon, nam jim sauce

Pork Belly

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Salmon Tartare

Raw, cured salmon, beetroot, pickled cucumber, soy & sesame dressing, horseradish cream, avocado purée, capers, crostini

MAIN

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Portuguese Chicken Skewer

Spiced chicken thighs, lemon

Pork Ribs

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Steak Sandwich

Wild rocket, salsa verde, hot English mustard mayo, tomato relish, caramelised onion

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Lamb Shank

Creamy mash, chickpeas, tomatoes, capsicum, salsa verde, jus

Roasted Cauliflower (V) (VG)

Coconut curry sauce, cauliflower purée, pickled onion, nut crumb, raisins

Poke Bowl

Yellow rice, raisins, roasted cauliflower, Brussels sprout slaw, crispy shallots, apricot chutney. Served with your choice of Boiled Egg, Roasted Salmon, or Roasted Pork Belly

DESSERT

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Date caramel, walnut tuiles, earl grey cream, burnt banana, fior di latte gelato





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fold lines



FOIL

with closest colour match

