

APERITIF COCKTAILS	
Strawberry Smash SKYY Vodka, Cointreau, fresh strawberries, mint, lemon, vanilla syrup	24
Rose & Lychee Spritz SKYY Vodka, rose & lychee syrup, Prosecco	21
Caribbean Jack Gentleman Jack, Banana Liqueur, vanilla syrup, chocolate bitters	23
Love Thy Lychee (Non-alcoholic) Lyre's White Cane, apple juice, passionfruit, lychee syrup, soda, lychee	19
ENTRÉES	
Bread (V) (VG) Sonoma Miche sourdough, choice of biltong butter or cultured butter	17
Garlic Bread (V) Buttermilk buns, green garlic butter, Parmesan, garlic crisps	16
Bruschetta (V) (VG) Roma tomato, avocado, oregano, basil, Parmesan, sourdough	18
Biltong Traditional South African air-dried beef, black pepper, coriander, malt vinegar	18/100g
AGED Wagyu Tartare Raw Wagyu Girello & dry-aged Rib-Eye, semi-dried tomato, egg yolk cream, condiments, anchovy aioli, Parmesan, crispy potato	31
Scallop Ceviche Cucumber, tomato, chilli, tomato vinaigrette, avocado cream, taramasalata, fried shallots	34
Yellowfin Tuna Sashimi Raw, lightly-seared, soy & sesame dressing, horseradish cream, charred orange, pickled onion, chilli, orange oil	33
King Prawns Mozambican peri-peri, focaccia, basil oil	39
Pork Belly Sticky chilli glaze, Brussels sprout slaw, pine nuts, raisins, pork crackling	22
Szechuan Calamari Cucumber, onion, lemon, nam jim sauce	18/29
Traditional Boerewors Skewer (serves 2) Chakalaka & pap croquette, BBQ relish, onion rings	33
Tasting Plate (serves 3-5) Szechuan Calamari, Bruschetta, Pork Belly, Traditional Boerewors	71

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

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

TheMeat & WineCo

"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) Whipped ricotta, pesto, Chardonnay vinaigrette, basil oil, almonds	22
Truffle Mac & Cheese (V) Parmesan, Gruyère, Cheddar & mozzarella, truffle, chives	23
Wedge Salad (V) Iceberg lettuce, cherry tomato, crispy pancetta, fried shallots, walnut, cranberry, crumbled blue cheese, ranch dressing	21
Greek Salad (V) (VG) Cos lettuce, cucumber, tomato, marinated olives, crumbled feta, red onion, Greek dressing	21
Tomato & Melon Salad (V) (VG) Stracciatella, compressed melon, pickled onion, pine nuts, crispy walnuts, harissa vinaigrette, basil, crostini	23
Hasselback Potato (V) Beef dripping butter, caramelised onion, Gruyère	17
Crunchy Chips (V) (VG)	10
Onion Rings (V) (VG)	14
Mash (V)	10

CHILDREN'S MENU	
Children 12 years & under. Served with a complimentary scoop of ice-cream for dessert	
Cheeseburger Served with crunchy chips or house salad	19
Grilled Chicken Tenders Served with crunchy chips or house salad	18
Mac & Cheese (V) Cheddar & mozzarella macaroni pasta with béchamel sauce	15
Pork Ribs Served with crunchy chips or house salad	22

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.
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LIQUID DESSERT	
Affogato Espresso, vanilla bean ice-cream and choice of liqueur: Baileys, Tia Maria, Frangelico	16
Dom Pedro Vanilla bean ice-cream blended with one of the following: Jameson, Tia Maria, Baileys, Frangelico	17
Espresso Martini Hennessy VS Cognac, Tia Maria, espresso	25

DESSERT	
Brownie Sundae (V) Fior di latte gelato, Chantilly cream, popping candy, caramelised popcorn	19
Chocolate Fondant (V) Pistachio, kataifi, white chocolate snow, hazelnut praline gelato	21
Crème Brûlée (V) Served with a macaroon	17
Sticky Date (V) Date caramel, walnut tuiles, earl grey cream, burnt banana, fior di latte gelato	18
Pavlova (V) White chocolate cream, strawberry, raspberry sorbet, basil oil	18

The Grand Finale (V) Chocolate Fondant, Crème Brûlée, Pavlova, Sticky Date	67
Artisanal Cheese Board Smoked Cheddar, Riverine Blue, Camembert, served with condiments and crackers	36

(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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DESSERT

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Served with a macaroon

Sticky Date (V)
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7 DAY EXPRESS LUNCH MENU

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

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ENTRÉE

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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+)

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Portuguese Chicken Skewer

Spiced chicken thighs, lemon

Pork Ribs

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Steak Sandwich

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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

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DESSERT

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fold lines

FOIL
with closest colour match

