

APERITIF COCKTAILS

Strawberry Smash SKYY Vodka, Triple Sec, fresh strawberries, mint, lemon, vanilla syrup	22
Rose & Lychee Spritz SKYY Vodka, rose & lychee syrup, Prosecco	19
East 8 Hold Up SKYY Vodka, Aperol, pineapple juice, lime juice, passionfruit, agave syrup	21
Love Thy Lychee (Non-alcoholic) Lyre's White Cane, apple juice, passionfruit, lychee syrup, soda, lychee	17

ENTRÉES

Bread (V) (VG) Sonoma rye sourdough, cultured butter and extra virgin olive oil	15
Garlic Bread (V) Buttermilk buns, garlic butter, Parmesan and garlic crisps	14
Bruschetta (V) (VG) Roma tomatoes, whipped ricotta, avocado & chickpea cream, capers and basil on toasted sourdough	16
Biltong Traditional South African air-dried beef, black pepper, coriander and malt vinegar	18/100g
AGED Wagyu Tartare Wagyu Girello & dry-aged Rib-Eye, egg yolk cream, condiments, anchovy aioli, Parmesan and puffed rice paper	27
Scallop Ceviche Summer peas, mint, coconut dressing and mint-infused oil	29
King Prawns Traditional Mozambican peri-peri sauce, toasted sourdough and basil-infused oil	38
Pork Belly Sticky chilli glaze, cabbage slaw and Japanese sesame dressing	18
Szechuan Calamari Lightly fried calamari, cucumber, onion, lemon and nam jim sauce	18/29
Boerewors Skewer South African beef sausages with coriander & cumin, chakalaka sauce and onion rings	29
Tasting Plate (serves 3-5) Szechuan Calamari, Bruschetta, Pork Belly and Boerewors	65

SIDES & SALADS

Market Greens (V) (VG) Chardonnay vinaigrette, preserved lemon and Pecorino Romano	18
Truffle Mac & Cheese (V) Parmesan, Gruyère, Cheddar & mozzarella, truffle with chives	18
Wedge Salad (V) Iceberg lettuce, cherry tomato, crispy pancetta, fried shallot, walnut, cranberry, crumbled blue cheese and ranch dressing	18
Greek Salad (V) (VG) Cos lettuce, cucumber, tomato, marinated olives, crumbled feta, red onion and Greek dressing	18
Roasted Harissa Potatoes (V) (VG) Horseradish cream and fresh herbs	15
Tomato Salad (V) (VG) Seasonal tomatoes, compressed watermelon, pickled onion, pine nuts, feta, sumac and chardonnay vinaigrette	18
Crunchy Chips (V) (VG)	10
Onion Rings (V) (VG)	12
Mash (V)	10

CHILDREN'S MENU

Children 12 years & under. Served with a complimentary scoop of ice-cream for dessert	
Cheese Burger Served with crunchy chips or house salad	16
Grilled Chicken Tenders Served with crunchy chips or house salad	16
Mac & Cheese (V) Cheddar & mozzarella macaroni pasta with béchamel sauce	13
Pork Ribs Served with crunchy chips or house salad	19

Surcharge

A \$5 per person surcharge will be added on Sundays and public holidays.
Also, a service charge of 10% will be added for all groups of 11 or more, applicable every day.

SLOW-COOKED RIBS

Slow-cooked and finished on a flaming char-grill with our unique basting. Served with crunchy chips or house salad

Beef Ribs	Half Rack	45	Full Rack	69
Pork Ribs	Half Rack	49	Full Rack	74
Rib Platter	A selection of beef and pork ribs			86

SKEWERS

Served with crunchy chips or house salad

Lamb Mediterranean marinated lamb backstrap with dukkah	53
Kangaroo Juniper berry marinated kangaroo loin fillet with redcurrant jus	47
Beef Angus fillet grilled to your liking with our signature basting	49
Salmon African chilli, miso, sesame, soy, spring onion, ginger and garlic	55
Portuguese Chicken Portuguese spiced chicken thighs with lemon	39

FAVOURITES

Angus Beef Burger Angus beef patty, Cheddar, cos lettuce, burger sauce, tomato and onion rings. Served with crunchy chips or house salad	32
Chicken Breast Portuguese marinade, burnt corn purée, braised kale, white beans, crispy pancetta and redcurrant jus	36
Barramundi Clam, scallop, squid, zucchini, summer peas, watercress and lobster bisque	45
Roasted Eggplant (V) (VG) Fable ragu, dill yoghurt, crispy chickpeas, feta and house-made harissa oil	27

SAUCES

Barbeque Relish 4 Hot African Chilli 5 Creamy Garlic 5 Peppercorn 5 Blue Cheese 5 Creamy Mushroom 5 Veal Jus 8

AGED

BY
TheMeat & WineCo

"EVEN BETTER WITH AGE"

Elevate your perfect steak experience with AGED by The Meat & Wine Co.

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

Limited availability, please ask your waiter.

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

BUTTER AGED SOUTHERN RANGE RIB-EYE 240/kg
(Grass Fed, MB 4+) Encased in flavoured artisan beef dripping butter

TRADITIONAL DRY-AGED SOUTHERN RANGE RIB-EYE 230/kg
(Grass Fed, MB 4+)

O'CONNOR NEW YORKER ON THE BONE 78
400g (Grain Fed 150 days)

STEAK

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

Monte - Thousand Guineas Shorthorn

Rump Eye	200g	Grain Fed 150 Days	MB 2+	34
Fillet	200g	Grain Fed 150 Days	MB 2+	57
Rib-Eye	350g	Grain Fed 150 Days	MB 2+	69
New Yorker	300g	Grain Fed 150 Days	MB 2+	54

O'Connor

Fillet	300g	Grain Fed 240 Days	MB 3+	79
New Yorker	350g	Grain Fed 240 Days	MB 3+	72
Rib-Eye	400g	Grain Fed 240 Days	MB 3+	85

Wagyu

Rump	500g	Grain Fed 450 Days	MB 6+	79
Rib-Eye	300g	Grain Fed 450 Days	MB 6+	135

LIQUID DESSERT

Affogato Espresso, vanilla bean ice-cream and choice of liqueur: Baileys, Kahlua, Frangelico	16
Dom Pedro Vanilla bean ice-cream blended with one of the following: Jameson, Kahlua, Baileys, Frangelico	17
Espresso Martini Hennessy VS Cognac, Coffee Liqueur, fresh espresso	22

DESSERT

Salted Caramel Mousse (V) Honeycomb, hazelnut crumb and vanilla mascarpone	18
Chocolate & Hazelnut Fondant (V) Melted salted caramel & chocolate sauce, white chocolate snow and hazelnut praline gelato	18
Crème Brûlée (V) Coffee cream and shortbread biscuit	16
Biscoff & Date Cake (V) Caramel toffee cream, candied walnut, fior di latte gelato and date sauce	18
The Grand Finale (V) The ultimate dessert platter includes: Chocolate & Hazelnut Fondant, Crème Brûlée, Salted Caramel Mousse, Biscoff & Date Cake	64
Artisanal Cheese Board Served with condiments and crackers	29
Ford Farm Cheddar Cow's milk United Kingdom Sharp, crumbly, modern cave-aged Cheddar	
Onetik Bleu Des Basque Sheep's milk France Nutty, sweet flavour, floral aftertaste (Rugged Pyrenees)	
Meredith Dairy Chèvre Goat's milk Australia Subtle salt and citrus flavour in a light, fluffy texture	

(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 Beef 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.







fold lines