

APERITIF COCKTAILS

Strawberry Smash SKYY Vodka, Cointreau, strawberries, mint, lemon, vanilla syrup	24
Rose & Lychee Spritz SKYY Vodka, rose & lychee syrup, Prosecco	21
Caribbean Jack Gentleman Jack, Lena Banana Liqueur, vanilla syrup, chocolate bitters	23
Love Thy Lychee (Non-alcoholic) Rum Alternative, apple, passionfruit, lychee syrup, soda	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	17
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, pickled cucumber, guindilla peppers, smoky capsicum relish, capers, egg yolk cream, Parmesan, crispy potato	33
Baked Hokkaido Scallop (I) XO mushroom butter, leek & confit garlic purée, crispy breadcrumbs	36
Yellowfin Tuna Sashimi (I) Raw, lightly-seared, soy & sesame dressing, horseradish cream, charred grapes, pickled onion, pine nut emulsion, basil oil	33
King Prawns (A) Mozambican peri-peri, focaccia, basil oil	39
Chicken Wings Chicken mousse, Red Hot sauce, blue cheese ranch, crispy breadcrumbs, chives	25
Pork Belly Sticky chilli glaze, Brussels sprout slaw, pine nuts, raisins, pork crackling	23
Szechuan Calamari (I) 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 (I), Bruschetta, Pork Belly, Traditional Boerewors	72

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	59	Full Rack	85
Pork Ribs	Half Rack	59	Full Rack	85
Rib Platter	A Selection of Beef and Pork			95

SKEWERS

Served with crunchy chips or house salad				
Smoky BBQ Lamb Lamb fillet, yoghurt, lemon & herb				55
Blackcurrant Kangaroo Kangaroo fillet, blackcurrant jus				49
Angus Beef Fillet grilled to your liking with our signature basting				55
Moroccan Salmon (A) Sriracha glaze, sesame seeds				55
Portuguese Chicken Spiced chicken thighs, lemon				39

FAVOURITES

Wagyu Beef Burger Cheddar, cos lettuce, burger sauce, tomato, onion rings, served with crunchy chips				39
Chicken Breast Butter bean purée, roasted pumpkin, okra, pepita seeds, crispy kale, chicken jus				42
Lamb Cutlets & Bone Marrow (serves 2) Toum, chimichurri, served with crunchy chips or house salad				118
Barramundi (A) Mussels, potatoes, garlic shoots, capers, prawn butter sauce, fried curry leaves				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, Wasabi Butter 6, Veal Jus 9

AGED

BY
TheMeat & 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) Burnt spring onion, jalapeño & coriander pesto, roasted almonds, Parmesan, basil oil	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	22
Greek Salad (V) (VG) Cos lettuce, cucumber, tomato, marinated olives, crumbled feta, red onion, Greek dressing	21
Brussels Sprouts Bake (V) Béchamel, Gruyère, pancetta, breadcrumbs, chicken jus	23
Hasselback Potato (V) Beef dripping butter, caramelised onion, Gruyère	17
Crunchy Chips (V) (VG)	10
Onion Rings (V)	15
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.

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

Black Forest Brownie Sundae (V) Sour cherry & Shiraz compote, chocolate mousse, Chantilly cream, fior di latte gelato, biscuit crumbs, white chocolate snow	19
Chocolate Fondant (V) Pistachio, kataifi, white chocolate snow, hazelnut praline gelato	22
Crème Brûlée (V) Served with a macaroon	18
Sticky Date (V) Parsnip butterscotch, maple & parsnip mascarpone cream, coconut & pumpkin seed granola, Medjool dates, fior di latte gelato	19

Key Lime Tart (V) Swiss meringue, burnt pineapple salsa, passion fruit gel, lemon sorbet	21
The Grand Finale (V) Chocolate Fondant, Crème Brûlée, Key Lime Tart, Sticky Date	69

Artisanal Cheese Board Smoked Cheddar, Riverine Blue, Camembert, served with condiments and crackers	38
--	----

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

Seafood Origin

(A) Australian (I) Imported (M) Mixed

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.