

#### For the Table

Marinated Olives df, nga, nf

Burnt orange, fennel. Chargrilled Sourdough Burnt leek butter. 7 per slice Market Oysters Minimum of 3 Raw, pink peppercorn mignonette. df, nga, nf 7 / 75 Beer battered, tartare sauce. df, nf Charcuterie dfo, ngo, nf A selection of cured meats, pickled organic vegetables & sourdough. 44 Cheese Selection v, ngo, nfo Local & international cheeses, house made relish, quince puree, walnuts, sourdough & crackers. 38 Entrées Crudo nga, df Line caught Kingfish, almond milk, burnt lemon oil, 23 chilli pickled grape, watercress. Bone Marrow Steak Tartare dfo, ngo, nf Hand selected New Zealand Wagyu rump, dijon, chive, shallot, balsamic, pecorino Romano, beef fat chargrilled sourdough. Add a whisky luge: Maker's Mark Bourbon 11.5 12 Glenfiddich 12yr Laphroaig 10yr Duck Liver Parfait ngo, nfo Sauternes gel, candied hazelnut, sourdough crisps. 28 Braised Pig Cheek nga, nf Quince & carrot puree, caramelised fig, pork jus. 26 Crayfish Eclair nf Butter poached crayfish tail, kewpie mayonnaise, chive, burnt lemon. 24 Seasonal Tomato Selection v, nga, nf Buffalo mozzarella, balsamic, basil oil. 26

Mains	
Line Caught Catch of the Day nga, nf Tartare buerre Blanc, dressed fennel salad, served medium-rare.	39
Kurobuta Pork Ribeye nga Caramelised celeriac purée, pork & mustard jus.	39
Chargrilled Lamb Chops nga, nf Labneh, chickpea tagine, lamb jus.	42
Fish & Chips nf Line caught fish, hand cut crayfish salted fries, tartare sauce, watercress salad.	38
Mushroom Gnocchi y nf	

Smoked onion soubise, confit mushroom, grana Padano parmesan. 38

# Steak

## Wagyu

14

The mastery of heritage, lineage, husbandry and expertise meet the purity of grass, grain, water and air. Wagyu is produced primarily from the Japanese Black (Kuroge) cow and must be graded by the Japanese Meat Grading Association. A5 is the highest grade given, which indicates excellent marbling, colour, fat quality and texture. This is achieved by raising cattle in a stress-free grazing environment and by preserving their Wagyu heritage.

# Kagoshima A5

Our Kagoshima comes from Ito Wagyu. Ito breeds its own Kuroge Washu cattle on small farms, where they are nurtured like a part of the family and fed with grass, rice straw and silage. This results in a highly marbled, extremely delicate meat. 80 per 100g

#### **Tomahawk**

Dry aged for 28 days, pre-cut for service. 29 per 100g Served with your choice of three sauces. Ribeye 300g High grade marbling, dry aged for 28 days. Sirloin 250g 68 Dry aged on the bone for 28 days.

**Butcher's Choice** 

Grain finished for 200 days.

Eye Fillet 200g

Our Chefs work closely with local suppliers to offer a variety of unique cuts. Ask your server what we have on offer. MP

## Sauces

Steaks are served with your choice of sauce or butter. Smoked whisky & mushroom demi-glaze nga, nf Creamy green peppercorn nga, nf Bone marrow bordelaise df, nga, nf Bearnaise nga, nf Beef fat chimichurri df, nga, nf

## **Butters**

Café de Paris nga, nf Truffle nf

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## 5:30PM - LATE

# Sturia Vintage Caviar

Sturia Oscietra Caviar is a smooth caviar with complex aromas, full of roundness. Its slightly golden and shiny grains roll sensuously on the palate. Oscietra is a mysterious caviar, from the Acipenser Gueldenstaedtii sturgeon, the selection of which is highly sought after. Its beautiful persistence is highly prized by connoisseurs.

15 grams. 80

#### Sides

16 each, three for 42

Creamed Spinach v, nf

Three cheese bechamel, spinach purée, fresh baby spinach, olive oil.

Truffle Mac n' Cheese vo, nf

Three cheese bechamel, black truffle.

Patatas Bravas nga, nf

Pickled walnut brown sauce, caramelised onions.

Triple Cooked Fries vo, ngo, df Crayfish salt, black garlic mayonnaise.

Mushroom Selection dfo, nga, nf Port & balsamic glaze.

Chargrilled Green Beans v, nga, nf Bearnaise, smoked paprika salt.

Caesar Salad nga, nf

Cos lettuce, Caesar dressing, cured egg yolk, parmesan.

Warmed Seasonal Tomato Salad v, df, nga, nf Confit garlic oil.

Roquefort Mousse nga, nfo

Honey, pear, lemon gel, candied walnuts, honey tuile.

+2% surcharge on all credit card and contactless debit payments.

v vegetarian - vo vegetarian optional - df dairy free dfo dairy free optional - nga no gluten added ngo no gluten optional - nf nut free - nfo nut free optional

We try our best, but our kitchen is not completely free of gluten. Please speak to your server if you have any concerns.