

OUR FAVOURITE MENU

STARTER

Gravad Lax Salmon.
Sweet mustard dressing, herb salad, & grilled lemon.

MAIN

Ribeye steak, 300g.
Served with our chef's selection of sides
& your choice of sauce.

DESSERT

Vanilla panna cotta with passion fruit.

ALL 3 COURSES \$115

Starter & Main \$100

Main & Dessert \$92

All prices per person

WINE MENU

3 glasses of wine
per person \$60

THE LOT

Sparkling wine & crispy snacks
3-course menu
Wine menu
Coffee with something sweet

Per person \$185

MENU

A HEREFORD BEEFSTOUW

MELBOURNE

All prices are inclusive of GST.

Credit Card Surcharges: All merchant fees incurred when settling your bill via credit card will be passed on at cost. Rates vary depending on card type. A 10% surcharge applies on Public Holidays & Sundays.

PRE DINNER

HOUSE SPARKLING WINE WITH SNACKS

per person \$16

STARTERS

HOUSE MADE BREAD \$5

GRAVAD LAX SALMON \$25

Sweet mustard dressing, herb salad, & grilled lemon.

DRY AGED BEEF TARTARE \$25

Eye fillet & dry-aged rump, ravigote dressing & sour dough crostini.

CRUNCHY CROQUETTES \$25

Capsicum, onion, mozzarella, soubise sauce & herb salad.

MARINATED TUNA \$25

Avocado, lemon & browned butter vinaigrette.

SCAMPI FRITTI \$25

Deep-fried scampi with a Madagascan pepper cream,
deep-fried parsley & grilled lemon.

OYSTERS ½ DOZEN \$35

NATURAL, KILPATRICK or

WITH APPLE & HERB OIL

MAIN COURSES

BEEF FROM THE GRILL

SHARE STEAKS

Please allow 30 mins. cooking time

CHATEAUBRIAND

(Eye fillet)

500g \$110

45 DAY DRY AGED BEEF

CÔTE DE BOEUF

(Ribeye on the bone)

700g \$110

TOMAHAWK STEAK

1.5kg \$190

Marble Score 2+

Ideal for sharing.

Carved tableside.

GRAINFED BEEF

EYE FILLET

160g \$46

250g \$60

RIBEYE

300g \$56

BEEF RIBS

(10 hour slow cooked)

1 rib rack \$32

2 rib racks \$54

DRY AGED BEEF

Dry aged for a minimum of 45 days

CÔTE DE BOEUF

(Ribeye on the bone)

500g \$82

NEW YORK SIRLOIN

(Sirloin on the bone)

400g \$60

RUMP STEAK

350g \$52

ALTERNATIVE TO BEEF

BARRAMUNDI FILLET \$43

Wild Australian barramundi

fillet, fennel, radish

& herb salad

VEGETABLE LASAGNE \$40

Kale puree & herb salad

SIDES

CAESAR SALAD - Cos lettuce, parmesan cheese & rosemary croutons \$15

MARINATED BEETROOTS - with celeriac purée & tapioca pearls \$15

BROCCOLI & CAULIFLOWER - with sesame dressing \$15

ROASTED POTATOES - with browned butter mash \$15

BEER BATTERED CHIPS \$8

SURF & TURF - Add half a lobster tail to any steak \$24

SAUCES

BÉARNAISE OR PEPPER SAUCE \$5

TRUFFLE BUTTER \$3