

Starters

HOUSE MADE RYE BREAD 2.5
With salted butter.

GRAVAD LAX SALMON 19
With a sweet mustard sauce.
Carved at your table.

SMOKED COD 20
Confit leek, shaved mushrooms,
lemon tarragon sauce.

BEEF CROQUETTES 19
Roasted celery & pickled onion jam.

DUCK BREAST PROSCIUTTO 20
Roasted beet purée, confit shallot
& duck fat croutons.

ASPARAGUS SPEARS 18
French radish, celery hearts,
brown butter vinaigrette.

FRIKADELLER 18
(Danish Meatballs)
Braised red cabbage,
pickled cucumber,
vino cotto reduction.

OYSTERS ½ DOZEN 24
NATURAL Apple cider dill,
shallot vinaigrette.

BAKED Chorizo & salsa.

菜单



All prices are inclusive of GST.

A 10% surcharge
applies on Public Holidays.

A Hereford Beefstouw
Adelaide.

Certified Grass Fed Beef

Chefs and farmers know that happy, healthy animals taste better, which is why we use Pinnacle Certified Grassfed Beef. Sourced only from the Top 4% of MSA Graded Cattle in Australia, Pinnacle Beef is 100% Grass Fed, Marble Score 2+, Free Range, No Hormones and Antibiotic Free - GUARANTEED.

EYE FILLET
160g 38
250g 47
The most tender cut of beef available.

CHATEAUBRIAND (EYE FILLET)
500g 92
Carved at your table, and is enough for 2 people.
(Please allow 30 minutes cooking time.)

SIRLOIN
250g 37
Fine grained, low in fat, the Sirloin is a tender steak
with good flavour intensity.

RIBEYE
300g 45
Very flavoursome, juicy and tender cut from
the upper rib cage between ribs 6-12.

T-BONE
500g 55
The best of both worlds. Eye Fillet and Sirloin in the one steak.

HANGER STEAK
300g 35
Hangs (hence the name) between the rib and the loin.
This lesser known steak has long been
prized by butchers for its full flavour and richness.

Ribs

BEEF SHORT RIBS (10 Hour Slow Cooked)
1 Rib Rack 27
2 Rib Racks 39
Served with our delicious house made sauce.

Ocean

BARRAMUNDI FILLET
Oven baked NT Barramundi fillet with sorrel butter. 38

Dry Aged Beef

Sourced from Hereford cattle from our own farm, along with other British breeds of cattle from the lush pastures of Victoria and South Australia. We hang and dry age the beef in our purpose built facility in the Adelaide Hills for a minimum of 45 days, before butchering in-house. The result is the ultimate expression of beef in terms of flavour and tenderness.

**Please note, Dry Aged Beef does not benefit from cooking past medium.*

45 DAY DRY AGED BEEF

CÔTE DE BOEUF (Ribeye on the Bone)
500g 58
700g 80

The 700g steak is carved at your table, and is enough
for 2 people. (Please allow 30 minutes cooking time)

NEW YORK SIRLOIN (Sirloin on the Bone)
400g 49

RUMP STEAK
350g 38
The most flavoursome cut of steak. Coupled with the
tenderising effect of dry ageing makes this our go-to steak.

Extreme Beef

100 DAY DRY AGED CÔTE DE BOEUF
(Ribeye on the Bone) 500g 90
Experience the effects of Dry Ageing when taken out to an incredible
100 days. The flavours created when aged for this length of time are
unlike any other, with extreme flavour intensity and tenderness.

MARBLE SCORE 4+ GRASSFED TOMAHAWK
1.4kg Little Joe Tomahawk Steak. 140

MARBLE SCORE 4+ GRASSFED SIRLOIN STEAK
400g 65
This wonder from Little Joe is at the global summit of grassfed beef quality.
Marble score 4+ from grassfed beef has previously been unheard of.
A must try.

**All Extreme Beef steaks come with
House Made Chips and Your Choice of Sauce.**

Dry Aged Mutton

**DRY AGED SALTBUSH
MUTTON LOIN** 35
300g

We have developed this world first product -
dry aged mutton. Sourced from Dorper sheep
grazed on saltbush in the pastoral regions of
South Australia, we dry age it for 30 days.

The result is a super tender piece of meat, packed
with flavour. It's everything you love about lamb,
but tastes nothing like the mutton horror stories
your parents may have mentioned.

Sides

SALAD
Rocket, pear, blue cheese & walnut 10
Quinoa grain, tahini, feta, tomato,
mint & parsley 10

WARM
Roasted sweet potato
& provolone crumb 10
Roasted field mushroom
& confit garlic 10
Seasonal Vegetables 10
Ask your waiter for today's selection

SAUCES
Béarnaise 5
Pepper 5

SURF & TURF
Add a lobster tail to any steak 16

HOUSE MADE CHIPS
All main courses are served with:
House Made Chips
Seasoned Butter (Garlic or Truffle)