

## Starters

**HOUSE MADE RYE BREAD** 2.5  
With salted butter.

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

**STEAMED MUSSELS** 20  
Garlic, white wine, chilli and parsley.

**ONION & MUSHROOM TART** 19  
Quail egg, rocket leaves, pecorino cheese.

**CHICKEN LIVER PÂTÉ** 18  
House brioche, apple chutney.

**DUCK TERRINE** 20  
Caramelised onion, Parma ham,  
dried fig jam, crostini.

**SPICY CHICKEN WINGS** 19  
Chipotle sauce.

**FRIKADELLER** 18  
(Danish Meatballs). With braised  
red cabbage, parsley and pickled cucumber.

**OYSTERS ½ DOZEN** 24  
NATURAL Shallot and Sherry vinegar.

KILPATRICK Smoked bacon  
and house made sauce.

BAKED Garlic, herb butter & Parmesan.

## 菜单



All prices are inclusive of GST.

A 10% surcharge  
applies on Public Holidays.

A Hereford Beefstouw  
Melbourne.

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

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

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

**HANGER STEAK** 35  
300g  
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** 37  
Wild Australian Barramundi Fillet. Oven baked

## 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)** 49  
400g

**RUMP STEAK** 38  
350g  
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** 90  
(Ribeye on the Bone), 500g  
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.

**GRASSFED TOMAHAWK STEAK** 140  
1.4kg Certified Grassfed Marble Score 2+ Tomahawk  
carved at your table

**MARBLE SCORE 4+ GRASSFED SIRLOIN STEAK** 65  
400g  
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** 10  
Rocket, poached pear, blue cheese

Spiced butternut pumpkin,  
ancient grains, feta cheese and basil pesto 10

Coleslaw, white and red cabbage,  
carrots and mustard dressing. 10

**WARM** 10  
Potato gratin, rosemary and garlic cream

Braised red cabbage, smoked bacon 10

Seasonal Vegetables 10  
*Ask your waiter for today's selection*

**CHIPS** 5  
House made chips

**SURF & TURF** 16  
Add a lobster tail to any steak

**SAUCES**  
All main courses are served with  
your choice of:

Béarnaise Sauce  
Pepper Sauce  
Mushroom Sauce  
Seasoned Butter (Garlic or Truffle)