

THE FEAST

\$115 PER PERSON

Minimum 4+ guests

Let us take care of the ordering, sit back and enjoy our two-course FEAST

STARTERS

GRAVAD LAX SALMON

KINGFISH CEVICHE

CRISPY CHICKEN ROLLS

MAINS

TOMAHAWK

1.5kg, 200 Days grain-fed
marble score 2+

RIBS

10 Hour slow cooked rib rack

DRY AGED RUMP

45 Days dry aged rump steak

EXTRA'S

Includes a selection of sides, chips, sauces & butters

* This is a sample menu only.

** All Feast options include our 1.5kg Tomahawk steak

MENU

A HEREFORD BEEFSTOUW

ADELAIDE

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.

STARTERS

HOUSE MADE BREAD \$5

Sourdough rolls.

GRAVAD LAX SALMON \$24

Rye bread, sweet mustard dressing, herb salad, & grilled lemon.

DRY AGED BEEF TARTARE \$24

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

DIPPING PLATE \$20

Whipped Danish feta dip, Aussie bush dukkah, chunky tomato salsa, & grilled focaccia.

CRISPY CHICKEN ROLLS \$20

Buffalo chicken inspired crispy chicken spring rolls, with blue cheese and hot sauce drizzle.

KINGFISH CEVICHE \$24

Sesame and gochujang dressing, pickled ginger native finger limes and shiso

OYSTERS ½ DOZEN \$34

NATURAL, KILPATRICK

MAIN COURSES

BEEF FROM THE GRILL

SHARE STEAKS

Please allow 30 mins. cooking time

CHATEAUBRIAND

(Eye fillet)

500g \$113

45 DAY DRY AGED BEEF

CÔTE DE BOEUF

(Ribeye on the bone)

700g \$120

TOMAHAWK STEAK

1.5kg \$215

Grain-fed for 200 days with a

Marble Score 2+

Ideal for sharing.

Carved tableside.

GRAINFED BEEF

EYE FILLET

160g \$48

250g \$62

RIBEYE

300g \$58

BEEF RIBS

(10 hour slow cooked)

1 rib rack \$34

2 rib racks \$56

DRY AGED BEEF

Dry aged for a minimum of 45 days

CÔTE DE BOEUF

(Ribeye on the bone)

500g \$90

NEW YORK SIRLOIN

(Sirloin on the bone)

400g \$62

RUMP STEAK

350g \$54

INCLUDED

All steaks are served with your choice of sauce or butter:

Béarnaise, pepper sauce or truffle butter.

ALTERNATIVE TO BEEF

CHICKEN SUPREME \$40

Australian chicken breast served on potato puree and roasted leek

PALAK RISOTTO \$38

Palak paneer inspired risotto, bright and aromatic with soft cheese

SIDES

ROCKET SALAD - with fennel, and blood orange white balsamic dressing \$15

BROCCOLINI & ASPARAGUS - with brown butter, and walnut breadcrumbs \$15

BLOODY MARY SALAD - with heirloom tomatos, akvavit dressing and croutons \$15

SEASONED FRIED POTATOES - with herb pomme puree and fried shallots \$15

BEER BATTERED CHIPS \$6

SURF & TURF - Add 2 garlic butter basted Spencer Gulf Prawns to any steak \$18