

THE FEAST

\$125 PER PERSON | MINIMUM 4 GUESTS

*An abundant shared menu, designed to showcase the very best of our kitchen.
Sit back and allow us to curate your dining experience.*

FIRST COURSE

An elegant introduction from our kitchen

GRAVAD LAX SALMON
DRY AGED BEEF TARTARE
DUCK LIVER PARFAIT
KIMCHI ARANCINI

SECOND COURSE

Signature cuts from the grill, served to share

TOMAHAWK
200-day grainfed, MB3+

EYE FILLET
Premium tenderloin cut

BEEF SHORT RIBS
Slow cooked for 10 hours

ACCOMPANIMENTS

Seasonal sides, house-made sauces & chips for the table

MENU

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

A HEREFORD BEEFSTOUW

MELBOURNE

STARTERS

HOUSE MADE BREAD \$5

GRAVAD LAX SALMON \$26

Sweet mustard dressing, herb salad, & grilled lemon.

DRY AGED BEEF TARTARE \$26

Eye fillet & dry-aged beef, ravigote dressing, marinated egg yolk & sour dough crostini.

KIMCHI ARANCINI \$26

Mozzarella, lime mayo & gochujang glaze.

KINGFISH CRUDO \$30

Pickled onions, green chilli, capers & dill oil.

CURED LAMB SHOULDER \$28

Pea puree, pistachio & crispy prosciutto.

DUCK LIVER PARFAIT \$26

Apple chutney, cornichorns & brioche.

OYSTERS EACH \$6.5 / ½ DOZEN \$36

NATURAL, KILPATRICK or

WITH APPLE & HERB

MAIN COURSES

BEEF FROM THE GRILL

SHARE STEAKS

Please allow a minimum of 30 mins. cooking time

CHATEAUBRIAND

(Eye fillet)

500g \$120

45 DAY DRY AGED BEEF

CÔTE DE BOEUF

(Ribeye on the bone)

700g \$150

TOMAHAWK STEAK

1.5kg \$240

2.0kg \$320

(2.0kg Tomahawk is subject to availability)

Ideal for sharing.

Carved tableside.

GRAINFED BEEF

EYE FILLET

200g \$52

300g \$72

RIBEYE

300g \$58

BEEF SHORT RIBS

(10 hour slow cooked)

400g \$44

750g \$74

DRY AGED BEEF

Dry aged for a minimum of 45 days

CÔTE DE BOEUF

(Ribeye on the bone)

500g \$110

NEW YORK SIRLOIN

(Sirloin on the bone)

400g \$62

RUMP STEAK

350g \$54

ALTERNATIVE TO BEEF

BARRAMUNDI FILLET \$45

Australian barramundi

fillet, fennel, radish

& herb salad

MUSHROOM RISOTTO \$34

Arborio rice, dried porcini, mushrooms

& parmesan

CHICKEN SUPREME \$38

Eggplant Caponata

SIDES

CAESAR SALAD - Cos lettuce, parmesan & rosemary croutons \$17

ROCKET & PEAR SALAD - Walnuts, blue cheese & parmesan \$17

GRILLED ASPARAGUS - Goji berries, gremolata & smoked almonds \$20

PORTOBELLO & FIELD MUSHROOMS - Salsa verde, walnut crumb & feta \$18

BROCCOLI & CAULIFLOWER - Sesame dressing \$15

MASHED POTATOES - Chives \$13

BEER BATTERED CHIPS \$8

SAUCES & BUTTERS - Ask your waiter for additional condiments

BÉARNAISE OR PEPPER SAUCE \$6

CHIMICHURRI, TRUFFLE OR GARLIC BUTTER \$4