

THE FEAST

\$110 PER PERSON

Minimum 4+ guests

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

STARTERS

GRAVAD LAX SALMON

SEARED MARINATED TUNA

CHICKEN WINGS

MAINS

TOMAHAWK

1.5kg, 200 Days grainfed
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

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.

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.

SEARED MARINATED TUNA \$25

Avocado, lemon, fried shallots & browned butter nut vinaigrette.

CHICKEN WINGS \$25

Spicy chipotle sauce.

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 \$210

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

PEA PESTO PASTA \$32

Pine nuts, fresh peas, chilli flakes &
parmesan

SIDES

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

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

BROCCOLI & CAULIFLOWER - with sesame dressing \$15

MASHED POTATOES - with fried potatoes, chives & bacon \$15

GREEN BEANS - with lemon, almond flakes & feta cheese \$15

BEER BATTERED CHIPS \$8

SAUCES

BÉARNAISE OR PEPPER SAUCE \$5

TRUFFLE OR GARLIC BUTTER \$3