

OUR FAVOURITE MENU

STARTER

Gravad Lax Salmon.
Sweet mustard dressing, herb salad, & grilled lemon.

MAIN

Ribeye steak, 300g.
Served with our chef's selection of sides
& your choice of sauce.

DESSERT

Vanilla panna cotta with passion fruit.

ALL 3 COURSES \$110

Starter & Main \$95

Main & Dessert \$85

All prices per person

WINE MENU

3 glasses of wine
per person \$55

THE LOT

Sparkling wine & crispy snacks
3-course menu
Wine menu
Coffee with something sweet

Per person \$175

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.

PRE DINNER

HOUSE SPARKLING WINE WITH SNACKS
per person \$15

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.

CRUNCHY CROQUETTES \$24
Capsicum, onion, mozzarella, soubise sauce & herb salad.

SEARED MARINATED TUNA \$24
Avocado, lemon and browned butter & nut vinaigrette.

SCAMPI FRITTI \$24
Deep-fried prawns with a Madagascan pepper cream,
deep-fried parsley & grilled lemon.

OYSTERS ½ DOZEN \$34
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 \$180
Marble Score 2+
Ideal for sharing.
Carved tableside.

GRAINFED BEEF

EYE FILLET
160g \$44
250g \$58

RIBEYE
300g \$54

BEEF RIBS
(10 hour slow cooked)
1 rib rack \$32
2 rib racks \$52

DRY AGED BEEF
Dry aged for a minimum of 45 days

CÔTE DE BOEUF
(Ribeye on the bone)
500g \$80

NEW YORK SIRLOIN
(Sirloin on the bone)
400g \$59

RUMP STEAK
350g \$50

INCLUDED

All steaks are served with
your choice of sauce or
butter:
Béarnaise, pepper sauce or
truffle butter.

ALTERNATIVE TO BEEF

BARRAMUNDI FILLET \$40
Australian barramundi
fillet, fennel, radish
& herb salad

VEGETABLE LASAGNE \$38
Kale puree & herb salad

SIDES

COS SALAD - Caesar dressing, parmesan cheese & rosemary croutons \$14
MARINATED BEETROOTS - with celeriac purée & tapioca pearls \$14
BROCCOLI & CAULIFLOWER - with sesame dressing \$14
ROASTED POTATOES - with browned butter mash \$14
BEER BATTERED CHIPS \$6

SURF & TURF - Add half a lobster tail to any steak \$22