

\$25 EXPRESS LUNCH

CHOICE OF EXPRESS LUNCH MAIN

1. CHARGRILLED CHICKEN MARYLAND | MOJO ROJO | BEAN SALAD | LIME (DF)
2. MARINATED PORK CHOP | CORN RIBS | SUCCOTASH | ELOTE SAUCE | PICKLED GUINDILLAS (GF)
3. KING PRAWNS | COCONUT+GARLIC & LEMONGRASS SAUCE | TRIO OF HERBS | COCONUT RICE | LIME (GF|DF) (A)
4. CRUMBED MISO EGGPLANT | PAPAYA & ROASTED PEANUT SALAD | SATAY GLAZE (DF|V)

STEAK FRITES | 250G ANGUS STRIPLOIN | FRIES | BÉARNAISE 42

OR CHOOSE YOUR OWN SAUCE... [ALL GF]
BÉARNAISE | ENRECOTE SAUCE | VEAL JUS (DF) | CREAMY PEPPERCORN
CAFÉ DE PARIS BUTTER | BEERENBERG MUSTARD TRIO (DF)

SOMETHING TO START

COFFIN BAY OYSTERS ½ DOZ 34
NATURAL OR KILPATRICK DOZ 68

CHEESY HERB GARLIC BREAD 9

PAN SEARED ASPARAGUS | BROAD BEANS | ZUCCHINI | 20
SALTED RICOTTA | HAZELNUT | BURNT LEMON (V)

TWICE-COOKED PORK BELLY | STICKY VINEGAR GLAZE | 22
CRÈME FRAÎCHE | APPLE | GREEN PAPAYA | GARLIC CHIPS
GARLIC CHIPS

CURED SNAPPER | YUZU COMPRESSED HONEYDEW | KIWI | 25
BUTTERMILK DRESSING | GERALDTON WAX FLOWER (GF) (A)

PLEASE ADVISE OF ANY DIETARIES UPON ARRIVAL
PUBLIC HOLIDAY 15% SURCHARGE APPLIES.
ONE CHECK PER TABLE. NO SPLIT BILLS.

(A) - AUSTRALIAN | (I) - IMPORTED | (M) - MIXED ORIGIN

CHARCOAL GRILL

A VARIETY OF CUTS FROM THE FINEST PRODUCERS AND CAREFULLY SELECTED BY OUR IN-HOUSE BUTCHER...

WAGYU TOMAHAWK | BMS 8+ | SPRING SALAD | 189
ROASTED BONE MARROW | BEARNAISE | MUSTARD TRIO

KING RIVER WAGYU FLANK | BMS 9+ | 200G 49

200-DAY GRAIN-FED STRIPLOIN | BMS 3+ | 300G 52

200-DAY GRAIN-FED BEEF EYE FILLET | BMS 3+ | 250G 65

KING RIVER WAGYU RUMP | BMS 9+ | 270G 65

36 DEGREES SOUTH SCOTCH FILLET | BMS 5+ | 300G 66

RIB EYE ON THE BONE | 600G 80

SERVED WITH | POMME PUREE

SAUCES [ALL GF] | BÉARNAISE | ENRECOTE SAUCE | VEAL JUS (DF) |
CREAMY PEPPERCORN | CAFÉ DE PARIS BUTTER | BEERENBERG MUSTARD TRIO (DF)

STEAK TOPPERS

BONE MARROW 12

SPENCER GULF PRAWNS [2] (A) 21

SIDES \$14

FRIES | HERB SALT | CHIMICHURRI AIOLI

ROASTED BRUSSEL SPROUTS/ PALM SUGAR CARAMEL / FRIED SHALLOT /
SPRING ONION

MIXED LEAF | SPICED PEPITAS | PICKLED SHALLOTS | HERB DRESSING (GF|VG)

DESSERT

SA THREE CHEESES QUINCE PASTE CHARLESWORTH NUTS LAVOSH	28
VANILLA BEAN CRÈME BRÛLÉE 65% DARK CHOCOLATE MOUSSE COCOA NIBS SESAME TUILE (GF)	20
BUTTERMILK PANNA COTTA ELDERFLOWER SYRUP STRAWBERRY GANACHE LEMON BALM BERRY SOIL (GF)	22
GOATS CURD PARFAIT CHOCOLATE CRÉMEUX WHEY CARAMEL CHOCOLATE GAVOTTE CANDIED CHESTNUT + CASHEW ROSELLA	24

TEA AND COFFEE

FEATURING VITTORIA COFFEE BEANS

BARISTA COFFEE HOT CHOCOLATE CHAI	6
ALTERNATIVE MILK	+0.5
MUG	+1
SMALL TAKEAWAY	+0.5
LARGE TAKEAWAY	+1
SYRUP CARAMEL VANILLA HAZELNUT	+1

POT OF TEA	6
ENGLISH BREAKFAST EARL GREY PEPPERMINT CHAMOMILE GREEN TEA	

AFTER-LUNCH BEVERAGE

COAL ESPRESSO MARTINI VODKA ESPRESSO KAHLUA	25
AFFOGATO VANILLA BEAN ICECREAM ESPRESSO FRANGELICO	20
LEMON MERINGUE VANISHING POINT VODKA YUZU LEMON THREEFOLD LIMONCELLO CREAM MERINGUE POWDER	26

DIGESTIVES

RICARD	12
PERNOD	12
AVERNA	12
MONTENEGRO	12
APPLEWOOD OKAR (SOUTH AUSTRALIA)	11
BAILEYS	11
GALLIANO WHITE SAMBUCCA	12
GALLIANO VANILLA	12
DISARONNO AMARETTO	12
DRAMBUIE	12
GRAND MARNIER	14
COINTREAU	14
MIDORI	11
THREEFOLD LIMONCELLO	12

PLEASE ADVISE OF ANY DIETARIES UPON ARRIVAL
PUBLIC HOLIDAY 15% SURCHARGE APPLIES.
ONE CHECK PER TABLE. NO SPLIT BILLS.

(A) - AUSTRALIAN | (I) - IMPORTED | (M) - MIXED ORIGIN