



ENTREES

Signature Oysters

Natural - red wine shallot	4.5
Natural - fermented chilli, lime granita	4.5
Bloody mary - tomato, vodka, celery & horseradish	5.5
Kilpatrick - free range bacon, Worcestershire, Tabasco	5.5
Beef fillet tartare, potato crisps, smoked mustard	13
Buffalo wings, Louisiana hot sauce, blue cheese	15
Salt baked celeriac, 62°C hens egg, truffle buffalo cheese, toasted grains	16
Fried squid, tarragon sauce, chilli salt	16
Hiramasa kingfish, ponzu, finger lime, avocado, prawn crackers	16
Twice baked cheese soufflé, mornay sauce, sautéed sprouts, artichoke, truffle oil	17
Chargrilled Lakes Entrance octopus, bottarga, avruga caviar, garlic crisp	18

MAINS

Zucchini spaghetti, salsa verde, puttanesca sauce	23
Cape Grim beef cheek, confit garlic pomme puree, broccolini, baby leeks, bordelaise	29
Chicken galantine, potato gratin, Broccolini, braised leek, mustard sauce	34
Grilled snapper, local mussels, confit winter root vegetables, king prawn	36

'SHUT UP' & EAT

3-course sharing style menu
79pp Minimum of 2 people. Ask your waiter for more information

STEAKS

150G Slow roasted Sher Wagyu brisket full blood Ballan, VIC	23
150G Angus Charolais Tri-Tip 110 day grain fed Rosedale. NSW	25
150G Porterhouse - pasture fed, 35 day dry aged Cape Grim, TAS	28
150G Eye fillet - pasture fed Gippsland, VIC	31
250g Porterhouse - pasture fed, 35 day dry aged Cape Grim, TAS	37
300g Angus Charolais Scotch Fillet 3+ 110 day grain fed Rosedale NSW	46
250g Eye Fillet - pasture fed Gippsland, VIC	47
300g Sher Wagyu Rump Cap 9+ Ballan, VIC	63
600g Rib Eye - pasture fed Cape Grim, TAS	63
Bovine tasting plate	79
• 150g Slow roasted Sher Wagyu brisket full blood Ballan, VIC	
• 150g Eye fillet - pasture fed Gippsland, VIC	
• 150g Porterhouse, 35 day dry aged Cape Grim, TAS	

SAUCES

Pepper	2.5
Béarnaise	2.5
Hollandaise	2.5
Mushroom	2.5
Perigueux (truffle)	4.5
Truffle butter	4.5
Ortiz Café De Paris butter	4.5

SIDES

Crinkle cut fries	12
Waffle fries	12
Roasted butternut pumpkin, almond, beurre noisette, goats cheese	12
Sautéed chat potato, sour cream, chives	12
Grilled cos, parmesan, sauce Gribiche	12
Sauteed broccolini, garlic oil, smoked butter	12