

BREAD

Organic sourdough , black garlic cultured butter (4)	8
Organic sourdough gluten free millet and linseed , <i>Pepe Saya</i> cultured butter (2)	GF 8

SIGNATURE SNACKS

Pacific oysters , freshly shucked, lemon and kampfot pepper granita	GF (2) 15 (6) 45
Anchovy toast , Café de Paris butter, pickled shallots and parsley (2)	16
Gnocco fritto , Parmesan custard and bresaola (2)	16
Australian king prawn spring roll , sesame, coriander, mint and nuoc cham (2)	DF 18
George's zucchini blossoms , goats cheese, piperade, lemon, tempura (2)	V 16

STARTERS

Gin-cured ocean trout , avocado, Davidson plum, cucumber, fermented chilli, grapefruit, salmon caviar	GF 25
Handcut <i>Sher Wagyu tartare</i> , <i>Giaveri Oscietra</i> caviar, pasteurised egg yolk, pickled shallot, chives, wagyu toast	GF 25
Pork belly , cauliflower purée, apple and fennel remoulade, burnt apple, cider jus, crackling crumb	GF 25
Wood-fired flatbread, burrata , Davidson plum, Ibérico jamón, toasted walnuts, pepperberry hot honey (can be vegetarian)	28
Wood-grilled <i>Sher Wagyu "Full Blood" #9 skewer</i> , mushroom xo sauce, sunomono salad	GF 24

MAINS

Spinach & ricotta tortellini , wood-roasted pumpkin, brown butter, sage, toasted hazelnuts, aged pecorino	V 46
Duck breast and confit leg , Davidson plum, lemon myrtle, pickled daikon, desert lime, orange and juniper jus	GF 50
Murray cod , wood-fired, dashi, king prawn, Corner Inlet calamari, enoki mushrooms, zucchini	GF 58
Wagyu cheeseburger , cheddar cheese, bacon, lettuce, dill pickles, tomato relish, milk bun, fries	36

BLACK ANGUS STEAKS

 grilled over red gum

<i>O'Connor Black Angus rump cap</i> #5+ (270 days grain-fed) 250 grams	GF DF H 58
<i>O'Connor Black Angus scotch fillet</i> #3+ (grass-fed) 320 grams	GF DF H 80
<i>O'Connor Black Angus porterhouse</i> #3+ dry aged 28 days (grass-fed) 350 grams	GF DF H 74
<i>O'Connor Black Angus eye fillet</i> #5+ (270 days grain-fed) 220 grams	GF DF H 82

WAGYU STEAKS

 grilled over red gum

<i>Sher Wagyu rosbiff</i> #9 (400 days grain-fed) 300 grams	GF DF H 64
<i>Sher Wagyu eye fillet</i> #9 (400 days grain-fed) 200 grams	GF DF H 98
<i>Sher Wagyu porterhouse</i> , dry aged 28 days #7 (400 days grain-fed) 450 grams	GF DF H 164
<i>Sher Wagyu scotch fillet</i> #9+ (400 day grain-fed) 450 grams	GF DF H 184

All steaks are served with crispy hasselback potato and a sauce of your choice. We recommend cooking medium with all dry-aged beef.

SAUCES

<i>Pondalowie</i> red wine jus, Mushroom jus, Pepper and cognac sauce, Béarnaise sauce, Chimichurri	extra sauce 5
Butters: Herb & smoked paprika or Maître d'Woodhouse	

Mustard service

SIDES

Caesar salad , cos, jamon, golden yolk, anchovy and <i>Grana Padano</i>	16
House salad , mixed leaves, chardonnay vinaigrette	V 14
Kent pumpkin , heritage carrots, white bean puree, almond gremolata	V GF 16
Wood-roasted zucchini , beans, whipped feta, EVO, herbs	V GF 14
Battered onion rings – house specialty	V 14
French fries - botanical salt and garlic aioli	V 14

Sundays incur a 10% surcharge. Public Holidays incur a 15% surcharge. All card transactions incur a surcharge.

Whilst all care is taken to ensure dietary friendly items contain no allergens, we are unable to guarantee that any meal will be 100% free of all traces of dairy, gluten, nut or other products that may produce allergic reactions in certain people. Anyone with food allergies must advise wait staff.

