

## BREAD

|                                                                                                |      |
|------------------------------------------------------------------------------------------------|------|
| Organic <b>sourdough</b> , black garlic cultured butter (4)                                    | 10   |
| Organic sourdough <b>gluten free millet and linseed</b> , <i>Pepe Saya</i> cultured butter (2) | GF 8 |

## SIGNATURE SNACKS

|                                                                                      |                  |
|--------------------------------------------------------------------------------------|------------------|
| <b>Pacific oysters</b> , freshly shucked, lemon and kampot pepper granita            | GF (2) 15 (6) 45 |
| Wood-roasted <b>duck wings</b> , honey glazed, burnt orange thyme (2)                | GF 18            |
| <i>Sher Wagyu tartare</i> , <i>Giaveri Oscietra</i> caviar, wagyu toast (2)          | 18               |
| Australian <b>king prawn spring roll</b> , sesame, coriander, mint and nuoc cham (2) | GF 18            |
| <b>George's zucchini blossoms</b> , goats cheese, piperade, lemon, tempura (2)       | V 18             |

## STARTERS

|                                                                                                                             |       |
|-----------------------------------------------------------------------------------------------------------------------------|-------|
| <b>Goldband snapper crudo</b> , radish, horseradish cream, bronze fennel, desert lime, mint oil                             | GF 25 |
| <i>Sher Wagyu carpaccio</i> , cornichons, quail eggs, black garlic, kipflers, <i>Parmigiano Reggiano</i> , truffle emulsion | GF 25 |
| Berkshire <b>pork belly</b> , braised with apple, soy and aromatics, scallop, fragrant herbs                                | GF 25 |
| Buttermilk flat bread, <b>burrata</b> , smoked broken heirloom tomato, basil, black garlic                                  | V 25  |
| Wood-grilled <b>Sher Wagyu "Full Blood" #9 skewer</b> , mushroom xo sauce, sunomono salad                                   | GF 25 |

## MAINS

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|----------------------------------------------------------------------------------------------------------------------|-------|
| <b>Spinach &amp; ricotta tortellini</b> , wood-roasted pumpkin, brown butter, sage, toasted hazelnuts, aged pecorino | V 46  |
| <b>Duck breast and confit leg</b> , Davidson plum, lemon myrtle, pickled daikon, desert lime, orange and juniper jus | GF 50 |
| <b>Murray cod</b> , wood-fired, dashi, king prawn, Corner Inlet calamari, enoki mushrooms, zucchini, warrigal greens | GF 58 |
| <b>Wagyu cheeseburger</b> , 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 porterhouse "Club Steak"</i> #3 dry aged (grass-fed) 500 grams | GF DF H 98 |
| <i>O'Connor Black Angus eye fillet</i> #5+ (270 days grain-fed) 220 grams              | GF DF H 80 |

## 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

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

## Mustard service

## SIDES

|                                                                                |         |
|--------------------------------------------------------------------------------|---------|
| <b>Caesar salad</b> , cos, jamon, golden yolk, anchovy and <i>Grana Padano</i> | 18      |
| <b>House salad</b> , mixed leaves, chardonnay vinaigrette                      | V 14    |
| <b>Kent pumpkin</b> , heritage carrots, white bean puree, almond gremolata     | V GF 16 |
| <b>Wood-roasted zucchini</b> , beans, whipped feta, EVO, herbs                 | V GF 16 |
| <b>Battered onion rings</b> – house specialty                                  | V 14    |
| <b>French fries</b> - 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.

