BREAD

Organic **sourdough**, black garlic cultured butter (4) — 10

Organic sourdough **gluten free millet and linseed**, *Lard Ass* cultured butter (2) — (GF) 8

SIGNATURE SNACKS

Pacific oysters, freshly shucked, kumquat, shallot, verjus mignonette, fig leaf — (A)(GF)(DF) (2) 15 (6) 45

Great Ocean Road ***duck*** **croquette**, mountain pepperberry leaf, Geraldton wax emulsion (2) — 18

Potato pavé, ***Sher Wagyu*** **bresaola**, smoked onion gel, horseradish, truffle (2) — (GF) 18

Australian **king prawn spring roll**, sesame, coriander, mint, nuoc cham (2) — (A)(DF) 18

George's **zucchini blossoms**, kabocha cream, pecorino, pickled shallots, blood lime (2) — (V) 18

STARTERS

Bluefin tuna tataki, wagyu tallow, tonnato sauce, pepperberry, cucumber — (A)(GF)(DF) 25

Handcut *Sher* ***Wagyu*** **tartare**, *Oscietra* caviar, desert lime, pasteurised egg yolk, chives, wagyu tendon crisps — (I)(GF)(DF) 25

Pork belly, Davidson plum, bronze fennel, asparagus, brown butter peach jus — (GF) 25

Button burrata, heirloom cherry tomatoes, warrigal greens, basil, balsamic, croutons — (V) 28

Wood-grilled corner inlet **Calamari**, iberico jamon, sofrito, leeks, saltbush — (A)(GF)(DF) 25

MAINS

Whipped ricotta agnolotti, bergamot beurre blanc, spring peas, tarragon, snow pea — (V) 46

Tiger prawns, *Corner Inlet* calamari, tagliatelle, shellfish bisque, lobster oil, chives — (A) 48

Great Ocean Road ***duck breast***, dry-aged, pine smoked duck rilettes, ice plant, duck jus — 50

Butter poached hapuka, grilled prawn, shellfish crumb, kohlrabi, celery foam, wood sorrel sauce — (A) 52

Wagyu cheeseburger, cheddar cheese, bacon, lettuce, dill pickles, tomato relish, milk bun, fries — 36

Sundays incur a 10% surcharge. Public Holidays incur a 15% surcharge.

BLACK ANGUS STEAKS grilled over red gum

O'Connor Black Angus **scotch fillet** #3+ (grass-fed) 400 grams — (GF)(DF)(H) 98

O'Connor Black Angus **porterhouse** #3+ dry aged 28 days (grass-fed) 350 grams — (GF)(DF)(H) 74

O'Connor Black Angus **eye fillet** #3+ (grass-fed) 220 grams — (GF)(DF)(H) 82

WAGYU STEAKS grilled over red gum

Sher Wagyu **rostbiff** #9 (400 days grain-fed) 300 grams — (GF)(DF)(H) 66

Sher Wagyu **eye fillet** #9 (400 days grain-fed) 200 grams — (GF)(DF)(H) 110

Sher Wagyu **porterhouse**, dry aged 28 days #7 (400 days grain-fed) 400 grams — (GF)(DF)(H) 152

Sher Wagyu **scotch fillet** #9+ (400 day grain-fed) 450 grams — (GF)(DF)(H) 188

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

SAUCES

Pondalowie 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 *Grana Padano* — 18

House salad, mixed leaves, chardonnay vinaigrette — (V) 14

Charred pumpkin and heirloom carrot, local honey, miso, caraway, labneh, macadamia — (V)(GF) 16

Wood-roasted spring greens, wild garlic and lemon dressing — (V)(GF)(DF) 16

Battered onion rings – house specialty — (V) 14

French fries - botanical salt and garlic aioli — (V) 14

(GF) Gluten free (V) Vegetarian (H) Halal (DF) Dairy Free (A) Australian Seafood (I) International Seafood

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.

