

SNACKS

Crispy crab cakes, chilli butter sauce	10
Avocado & jalapeño on crispy sushi rice	7
Sourdough bread & butter	4

TO BEGIN

Lobster cobb salad, ranch dressing, eggs, bacon	22	Heritage tomato salad, burrata, smoked garlic & chive oil	12
Classic Caesar salad, Parmesan cheese, croutons, egg	9	"JFC", chicken wings, Korean miso sauce	9
Aged beef tartare, pickled mustard seeds, capers, toasted sourdough	16	Salt & pepper squid, roasted garlic aioli	7

HOUSE DRY AGED STEAKS & PLATTERS

served with house mustard

LAKE DISTRICT RARE BREEDS	WAGYU & LARGE CUTS	SMOKED BBQ PLATTERS
10oz Sirloin 37	Dry Aged Australian Wagyu	Served with slaw, pitted beans and potato salad
10oz Rib Eye 38	Rib Eye MBS 6 plus – per 100g 48	St. Louis pork ribs 34
7oz Fillet 48	LARGE CUTS	Slow cooked lamb shoulder 39
Prime USDA	32oz Fiorentina 105	Whole roasted eggplant 27
12oz Rib Eye 54	32oz Côte de boeuf 95	

ADD TO YOUR STEAKS

Burford Brown fried egg 3 Caramelised shallots 5 Truffle butter 6 Forest mushrooms 4

SAUCES

Old Bay & chipotle mayo 2 Chimichurri 2 Peppercorn sauce 3 Bearnaise 3 House steak sauce 2

MAINS

Rigatoni pasta, roasted tomato sauce, pecorino cheese, nduja	22
Piri Piri chicken, charred lemon	24
The Grill burger, rib & chuck patty, cheese secret sauce, LTO, French fries	19
Veggie burger, cheddar cheese, paprika mayo LTO, French fries	19
Seasonal market fish	Ask your server

SIDES

Bone marrow mash	6
Creamy mashed potato	5
Roasted forest mushrooms	6
Grilled tender stem broccoli, almonds, chilli	6
Mac & cheese, crème fraiche, crispy bacon	6
Koffmann Fries	5
Sweet potato fries	5
Mixed leaf salad, quinoa, citrus dressing	4

SWEETS

Dark chocolate tart, chocolate chip ice cream	9	New York cheesecake, fresh strawberries & white balsamic	8
Sticky toffee pudding, caramel ice cream	8	Selection of ice creams & sorbet	5