

SNACKS

Crispy crab cakes, chilli butter sauce 11
Avocado & jalapeño on crispy sushi rice (v) 7
Sourdough bread & butter (v) 4

TO BEGIN

Lobster cobb salad, ranch dressing, egg, bacon	22	Charred BBQ octopus, fennel and	14
Classic Caesar salad, Parmesan cheese, croutons, egg (v)	9	bean salad, old bay aioli	
Aged beef tartare, pickled mustard seeds, capers,	16	"JFC" chicken wings, Korean miso sauce	9
toasted sourdough		Salt & Pepper Squid, roasted garlic aioli	7
Heritage tomato salad, burrata, smoked garlic & chive oil (v)	12		

HOUSE DRY AGED STEAKS & PLATTERS

served with house mustard

LAKE DISTRICT RARE BREEDS		WAGYU		SMOKED BBQ PLATTERS	
10 oz Sirloin	37	Dry Aged Australian Wagyu		Served with slaw, pit beans, and pota	to salad
10 oz Rib Eye	38	Rib Eye MBS 6 plus - per 100g	48	St. Louis pork ribs	34
7 oz Fillet	48	LARGE CUTS		Slow cooked lamb shoulder	39
USDA Prime		32oz Fiorentina	105	Whole roasted eggplant (v)	27
12 oz Rib Eye	54	320z Côte de Boeuf	95		

ADD TO YOUR STEAKS

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

SAUCES

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

MAINS	SIDES		
Rigatoni pasta, roasted tomato sauce,	22	Bone marrow mash	6
pecorino cheese, nduja		Creamy mashed potato (v)	5
Piri Piri Chicken, charred lemon	24	Roasted forest mushrooms (v)	6
The Grill Burger, rib & chuck patty, cheese, secret sauce, LTO, french fries	19	Grilled tender stem broccoli, almonds, chilli (v)	6
		Mac & cheese, crème fraiche, crispy bacon	6
Veggie burger, cheddar cheese, paprika mayo,	19	Koffman Fries (v)	5
LTO, french fries (v)		Sweet Potato Fries (v) (v)	5
Seasonal Market Fish Ask your Server		Mixed leaf salad, quinoa, citrus dressing	4

SWEETS

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