

TO BEGIN

Sourdough bread & butter	4	Charred BBQ octopus, fennel & bean salad, old bay aioli	15
Classic Caesar salad, Parmesan cheese, croutons, egg	9	"JFC", chicken wings, Korean miso sauce	9
Aged beef tartare, pickled mustard seeds, capers, toasted sourdough	17	Waldorf salad, blue cheese and walnuts	12
Heritage beetroot, burrata, white balsamic	12		

HOUSE DRY AGED STEAKS & PLATTERS

served with house mustard

LAKE DISTRICT RARE BREEDS

10oz Sirloin	38
10oz Rib Eye	39
7oz Fillet	48

Prime USDA

12oz Rib Eye	54
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WAGYU & LARGE CUTS

Dry Aged Australian Wagyu	48
Rib Eye MBS 6 plus – per 100g	

LARGE CUTS

32oz Fiorentina	105
32oz Côte de boeuf	99

SMOKED BBQ PLATTERS

Served with slaw, pit beans and potato salad

St. Louis pork ribs	35
Roasted Cauliflower Steak	27

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
Spatchcock Poussin, lemon and herb	25
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	6
Roasted forest mushrooms	6
Grilled tender stem broccoli, almonds, chilli	6
Mac & cheese, crème fraiche, crispy bacon	6
Koffmann's Fries	6
Mixed leaf salad, quinoa, citrus dressing	5

SWEETS

Dark chocolate tart, chocolate chip ice cream	9	New York cheesecake, strawberries & white balsamic	8
Sticky toffee pudding, caramel ice cream	8.5	Selection of ice creams & sorbet	5