



To Share

Grain Bakery Sourdough Cob, Salted Butter	14
Mixed Marinated Olives	9
Pan-fried Chorizo, Basil, Sherry Vinegar	15
Charcuterie Board	46
Duck Rillette, Chicken Liver Parfait, Wagyu Bresaola, Red Currant Relish, Sourdough	

Sydney Rock Oysters

Sydney Rock Oysters are where the estuaries cultivate from Victoria to Queensland.

Natural, Lemon + Mignonette
Kilpatrick, Bacon, Worcestershire

1/2 DOZ | 35 DOZ | 66

Entree

Roast Beetroot Salad	24
Salt Roasted Beetroot, Goat Cheese, Radicchio, Aged Balsamic, Hazelnuts	
Beef Carpaccio	27
Carpaccio of Pasture Fed Beef, Celeriac, Black Garlic, Shimeji, Mushrooms	
Garlic Prawns	26
Prawns, Chilli, Garlic, Lemon, Parsley	
Barbequed Octopus	28
Fremantle Octopus, Peperonata, Basil	
Salt & Pepper Squid	24
Salt & Peper Squid, Lime Aioli, Pickled Cucumber, Toasted Sesame	
Tuna Tartare	26
Tuna Tartare, Avocado, Pickled Cucumber, Fermented Hot Sauce, Toasted Sesame, Puffed Rice Crisps	

All Prices are GST inclusive. Credit card surcharges apply.
A minimum spend of \$50 per guest is required. This applies to all diners.
A 10% service charge applies to all groups 8 or more.
15% surcharge on public holidays.

Steak Menu

Riverina Grass Fed Beef - Wagga Wagga, NSW

Petite Fillet YG	16og	48
Petite Surf & Turf, Prawns, Garlic, Bearnaise	16og	56
Eye Fillet YG	20og	58
Fillet Mignon YG, Bacon, Garlic & Thyme Butter	20og	60

Grasslands Pasture Fed - NSW

Petite Sirloin YG (MSA)	20og	49
Rib-Eye (MSA)	30og	66
Rib-Eye Surf & Turf, Prawns, Garlic, Bearnaise	30og	74

Nolans Private Selection - Gympie, S.E QLD

90 Day Grain Fed (MSA)		
T-Bone	50og	70
T-Bone	1kg	119

Certified Angus Beef - Wagga Wagga, NSW

150 Day Grain Fed MBS2+ (MSA)		
Angus Rump	30og	44
Angus Eye Fillet	20og	72
Angus Rib-Eye	35og	72
Angus New York Cut Striploin	40og	76
Angus Rib on Bone	65og	98

Havericks Dry Aged Beef Pasture Fed - NSW

Dry Aged Rib on Bone	40og	88
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Binnie Beef - Mirannie, NSW

400 Day Grain Fed, Wet Aged, MBS8-9+		
Full Blood Wagyu Rib-Eye	30og	120
2GR Full Blood Wagyu - NSW		
400 Day Grain Fed MBS9+		
Wagyu Tri Tip	24og	78

MSA= Meat Standards Australia | MBS = Marble Score | YG = Yearling

All Steaks are served with chips, mash or baked potato

Steak Extras

Sauce - Bearnaise Pepper Mushroom	6
Red Wine Jus Chimichurri	5
Butters - Garlic & Thyme Blue Cheese	5

Surf & Turf

Prawns, Garlic, Bearnaise Sauce	12
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Mains

Rack of Junee Lamb	49
Jerusalem Artichoke, Puy Lentils, Silverbeet	
Beef Wellington	60
Mushroom Duxelle, Pate, Paris Mash, Red Wine Jus	
Pan Roasted Market Fish	46
Broccolini, Sweet Potato Puree, Cafe De Paris Butter	
Aylesbury Duck Breast	45
Confit Potato, Beetroot Puree, Cherries Port Jus	
Ricotta Gnocchi	36
Roasted Cauliflower, Pine Nuts, Currants, Curry	
Grilled Kangaroo Loin	52
Turnips, Glazed Onions, Port Jus, Horseradish Cream	

Salads

Caesar Salad, Pancetta, Soft Egg, White Anchovy	18
Green Leaves & Herbs, House Dressing	14
Heirloom Tomato Salad, Buffalo Mozzarella, Aged Balsamic, Basil	18

Sides

Corn Ribs, Chipotle, Lime	14
Assorted Roast Mushrooms, Garlic	15
Seasonal Greens, Caramelised Garlic, Almonds, Pepper	15
Onion Rings	11
Bone Marrow, Parmesan Crust, Dijon Mustard	16
Peas, Speck, Baby Onions, Tarragon	15

COOKING TEMPERATURE

BLUE Sealed on the outside while steak is at room temperature.
Completley red throughout. **Choice Cut:** Eye Fillet

RARE Cooked for approximatley two minutes each side, still very bloody.
Choice Cut: Eye Fillet & Striploin

MEDIUM RARE Maintains a medium red strip in the centre with grey edges.
Choice Cut: Striploin, T-Bone, Rump

MEDIUM Predominatly grey edges, with a pink centre.
Choice Cut: T-Bone, Rump & Rib-Eye

MEDIUM WELL Grey from edge to edge, with slight pink centre.
Choice Cut: Rib-Eye

WELL DONE Very firm with little juice, grey throughout.
Choice Cut: Any steak on a bone or a high fat content



Sparkling Wine (Piccolo 200mls)

NV Grant Burge Brut Adelaide Hills, SA	27
NV See Saw Processco Orange, NSW	24
NV Emeri Pink Moscato Griffith, NSW	14
2022 DiGiorgio Sparkling Merlot Coonawarra, SA	19

White Wine (By the glass 150mls)

2023 Nova Vita Sauvignon Blanc Adelaide Hills, SA	12
2020 Saint & Scholar Pinot Gris Adelaide Hills, SA	13
2024 I Lauri Avalos Pecorino Abruzzo, Italy	20
2022 Keith Tulloch ‘Ewen’ Chardonnay Hunter Valley, NSW	21

Rose Wine (By the glass 150mls)

2023 Lou Parais Alpes de Haute Provence, France	12
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Red Wine (By the glass 150mls)

2024 Home Hill Landslide Pinot Noir Ranelagh, TAS	18
2022 Pepper Tree Barbera Wrattontully, SA	14
2023 Salt Fleet Grenache McLaren Vale, SA	19
2024 Calabria Family Wines 3 Bridges Durif Riverina, NSW	12
2022 Longview Devils Elbow Cab Sauvignon Adelaide Hills, SA	12
2020 Cannonball Cabernet Suvignon California, USA	18
2021 Archery Road Longbow Shiraz Barossa Valley, SA	16
2023 Rouleur Shiraz McLaren Vale, SA	18
2021 I Lauri Bajo Montepulciano d’Abruzzo Abruzzo, Italy	15
2020 Amarante Montepulciano d’Abruzzo Montepulciano, Italy	25

Beer

Lager

Coopers Premium Light 2.9% ABV Adelaide Hills, SA	9
Young Henrys Stayer 3.5% ABV Newtown, NSW	10
Boags Premium Lager 5.0% ABV Launceston, Tas	12
Hawkes Lager 4.5% ABV Marrickville, NSW	12
Balter Cerveza 4% ABV Currumbin Waters, QLD	12
Sailors Grave Draught 4.8% ABV Orbost, Vic	14

Pale Ale

4 Pines Pale Ale 5.1% ABV Manly, NSW	12
Balter IPA 6.8% ABV Currumbin Waters, QLD	16
Lord Nelson Three Sheets 4.9% ABV The Rocks, NSW	14
Stone & Wood Pacific Ale 4.4% ABV Byron Bay, NSW	13
White Rabbit Dark Ale 4.9% ABV Healesville, Vic	13

Imported Beer

Peroni Nastro Azzurro 5.1% ABV Italy	12
Asahi Super Dry 5.0% ABV Japan	12

Speciality Beer

James Squire 0.0% ABV Camperdown, NSW	12
O’Brian Gluten Free Pale Ale 4.5% ABV Wendouree, Vic	13

Cider

Barossa Cider Co 5.0% ABV Barossa Valley, SA	12
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Cocktails

Martinis

Pornstar Vanilla vodka, Passao Liquor, Passionfruit Pulp, Lime Juice, Sugar Syrup, See Saw Prosecco	24
Espresso Vodka, Kahlua, Espresso	22
French Vodka, Chambord, Pineapple Juice	22
Classic Gin Dry Gin, Dry Vermouth	24
Classic Vodka Vodka, Dry Vermouth	24

Classics

Aperol Spritz Aperol, See Saw Prosecco, Soda Water	22
Limoncello Spritz Limoncello, See Saw Prosecco, Soda Water	22
Cosmopolitan Vodka, Cointreau, Cranberry Juice	22
Negroni Dry Gin, Campari, Cinazno Rosso	22
Tommy’s Margarita Tequila, Cointreau, Lime Juice, Agave Syrup	24
Manhattan Makers Mark, Cinzano Rosso, Angostura Bitters, Orange	24

House Specialties

Blueberry Sour Dry Gin, Blueberry Jam, Lemon Juice, Aquafab	22
Negroni Sour Dry Gin, Campari, Cinazno Rosso, Lemon Juice, Aquafab	22

Mocktails

Passionfruit & Pineapple Daiquiri Lyre’s Dry London Pineapple Juice, Passionfruit Syrup, Lime Juice	18
Strawberry Margarito Lyre’s Agave Bianco, Strawberry Syrup, Lime Juice, Herradurra Agave Nector	18
Passionstar Martini Lyre’s Dry London, Passionfruit Pulp, Lime Juice Vanilla Syrup	18