



	entrée	main
bread freshly baked rolls with butter	1.5	
garlic and gruyere baguette	7.5	
oysters freshly shucked oysters; cucumber and caramelised vinegar dipping sauce	3.5 ea	
kilpatrick oysters with bacon and Worcestershire sauce	4.0 ea	
salmon cured Atlantic salmon, apple and celeriac remoulade, toasted rye	21.0	
soup New England style clam chowder	17.0	
pisaladiere tart of onion, olive and anchovy, cured ham	19.0	
sweetbreads red onion, mushroom and goats' curd tartlet with sauteed sweetbreads	19.0	
prawns gnocchi, cherry tomatoes and prawns, garlic and herb butter	22.0	38.0
crab sea mantis risotto, fried soft shell crab, shaved fennel and snipped herbs	22.0	38.0
quail Asian spiced quail and fried tofu, green papaya salad	22.0	38.0
pasta orichiette pasta, grilled zucchini, squid and pine nuts	19.0	34.0
fish beer battered white fish, hand cut chips and green salad		36.0
oven roasted white fish, cauliflower puree, mussels and green peas		37.0
chicken organic chicken breast, beetroot and Persian fetta salad, preserved lime and saffron dressing		36.0
pork crumbed pork loin, tartiflette and black cabbage		37.0
lamb shank crepinette parcel of braised lamb shank on soft poleta, brussel sprouts and roast shallots		35.0
wagyu sirloin 200gm marble score 9+, roast cherry tomatoes and porcini cream		59.0
venison venison cutlet on roast pumpkin and almond pearl barley, chocolate spiced jus		40.0
wagyuburger 250gm wagyu patty, salad and hand cut chips		25.0
fillet 200gm grain fed tenderloin		36.0
sirloin 250gm dry aged grass fed sirloin		40.0
rump 300gm grain fed wagyu rump marble score 5+		37.0
T-bone 500gm black Angus		40.0
rib 800gm rib eye on the bone for two 30 mins		78.0

All steak served with mash, bacon wrapped tomatoes, bearnaise and red wine jus

sides

hand cut chips | buttery mash | tomato salad with bocconcini and avocado

buttered beans | garden salad | honeyed carrots and peas | sauteed field mushrooms

9.0