



# À la Carte Menu



## • Entrée •

Oysters ½ doz/1 doz · Natural \$24/\$46 · Kilpatrick \$30/\$54

Bruschetta · tomato, shallot, feta, basil on ciabatta toast	\$12	Prawn Gnocchi · sage, garlic, nut brown butter	\$27
Spiced Calamari · chipotle mayonnaise	\$19	Burrata · air dried beef, roma tomato, ciabatta	\$22
Steak Tartare · pickles, shallot	\$22	Chorizo & Mushroom's · pedro ximénez	\$18
Kingfish Ceviche · avocado, coriander, lime	\$26	Yellow Fin Tuna Tataki · mirin, soy, sake	\$25/\$45
Soft Shell Crab · pink onion, spiced mayonnaise	\$26/\$45	Cevapcici · onion jam, artichoke labneh	\$18

## • Charcuterie •

Soppressata · Mild or Hot · 30g	\$15	Felino · 30g	\$15
Wagyu Bresola · 30g	\$15	Jamon Serano · 50g	\$16

A selection of 3 of the above with duck parfait, pickles, mozzarella, ciabatta · \$38

## • From The Grill •

### 100 day, grain · Kilcoy QLD ·

300g Scotch Fillet	\$48
150g Eye Fillet	\$38
250g Eye Fillet	\$59
450g Chateaubriand	\$95

### 28 day dry aged Black Angus · Kilcoy QLD ·

250g Sirloin	\$55
500g Rib Eye	\$75
450g T-Bone	\$55

### Yearling grass fed · Margaret River WA ·

1kg Bone in Sirloin	\$120
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### 300 day, grain Wagyu · Margaret River WA ·

Wagyu Sirloin · 6-7 marble · 200g min ·	\$40/100g
250g Wagyu Flank · 4-5 marble ·	\$45

All steaks served with caramelised lemon and a selection of mustards

## • Tomahawks •

<b>300 day, grain fed Stockyard Angus</b> · Darling Downs, QLD	\$15/100g	<b>Grain fed Wagyu</b> · Margaret River, WA	\$18.5/100g
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All Tomahawks served with a choice of 3 sauces or butters

### • Sauce •

Red Wine Jus, Béarnaise,	\$4.5 ea
Mushroom, Pepper,	
Argentina Chimichurri	

### • Butter •

Garlic, Café de Paris,	\$4.5 ea
Blue Cheese	
Truffle	\$6

### • Extra •

Roast Bone Marrow	\$16
Pork Ribs	\$22
Garlic Prawns	\$14

## • Mains •

Chargrilled Mondo Organic Chicken · Portuguese spice, rocket salad	\$39	Crisp King George Whiting Fillets · chips, tartare, beer battered pickles	\$34
BBQ Pork Belly · green romesco, coriander sprouts, lime	\$38	Grilled Gold Band Snapper · potato pureé, fennel, parsley, romesco	\$38

## • Sides •

Spiced Onion Rings	\$12	Roast Pumpkin, Honey, Pistachio	\$12
Mushy Mint Peas	\$12	Cauliflower Gratin	\$14
Steamed Green Vegetables	\$14	Rocket Salad, Pear, Parmesan	\$12
Sautéed Mushrooms	\$18	Cos Salad, Anchovy, Caesar	\$15
Mac and Cheese	\$12		

## • Potato •

Hand cut Chips	\$12	Wagyu Fat & Beer Braised	\$14
Dauphinoise & Leek	\$14	Mash & Gravy	\$12

Please advise staff of any dietary requirements, vegetarian/vegan options available on request.  
Credit card payments incur a 1% surcharge. Public Holidays incur a 15% surcharge.

