

# À la Carte Menu

## • Entrée •

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

Bruschetta · tomato, shallot, feta, basil on ciabatta toast	\$16	Roast Pumpkin & Goats Cheese Gnocchi · sage, garlic, nut brown butter	\$25
Spiced Calamari · chipotle mayonnaise	\$22	Burrata · air dried beef, roma tomato, ciabatta	\$22
Steak Tartare · pickles, shallot	\$27	Chorizo & Mushroom's · pedro ximénez	\$18
Kingfish Ceviche · avocado, coriander, lime	\$26	Beef Carpaccio · capers, shallots, tomato salsa, balsamic	\$22
Soft Shell Crab · pink onion, spiced mayonnaise	\$26/\$45	Roast Bone Marrow · baguette, herb crust, pickled salad	\$18
Garlic Prawns · baguette, garlic, parsley	\$26	Charcuterie Board · Jamon, soppressata, bresola, parfait, mozzarella	\$38

## • From The Grill •

### 100 day, grain · Kilcoy QLD ·

300g Scotch Fillet	\$48
150g Eye Fillet	\$39
250g Eye Fillet	\$59

### Dry aged Black Angus · Kerrigan Valley WA ·

1kg Bone in Sirloin	\$100
1kg T-Bone	\$120

### Dry aged Black Angus · Kerrigan Valley WA ·

300g Sirloin	\$48
400g Rib Eye	\$65
450g T-Bone	\$55

### 300 day, grain Wagyu · Rangers Valley SA ·

195g Wagyu Fillet · 5-6 marble ·	\$85
250g Wagyu Sirloin · 6-7 marble ·	\$75
250g Wagyu Flank · 4-5 marble ·	\$55

All steaks served with caramelised lemon and a selection of mustards

## • Tomahawks •

### 300 day, grain fed Stockyard Angus

· Darling Downs, QLD

\$15/100g

### Grain fed Wagyu

· Rangers Valley, SA

\$18.5/100g

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	\$12
Pork Ribs	\$15
Garlic Prawns	\$11

## • Mains •

Sous Vide Chicken · Dijon & tarragon cream, potato puree	\$35	Seafood Linguini · Prawns, clams, calamari, chilli	\$35
BBQ Pork Ribs · grilled corn, slaw, house BBQ sauce	\$38	Grilled Lamb Cutlet · Couscous, moroccan spice, mint jus	\$38

## • Sides •

Mushy Mint Peas	\$12	Roast Pumpkin, Honey, Pistachio	\$12
Steamed Green Vegetables	\$16	Grilled Corn, Chipotle Mayo	\$12
Sautéed Mushrooms	\$18	Rocket Salad, Pear, Parmesan	\$14
Mac and Cheese	\$12	Cos Salad, Anchovy, Caesar	\$15
Green Cabbage Slaw	\$12	Sautéed Brussel Sprouts	\$13

## • Potato •

Hand cut Chips	\$12	Coriander & Garlic	\$14
Truffle Fries	\$14	Mash & Gravy	\$12
Dauphinoise & Leek	\$14		

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.