



À la Carte Menu



• Entrée •

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

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

• From The Grill •

100 day, grain · Kilcoy QLD ·		Dry aged Black Angus · Kerrigan Valley WA ·	
300g Scotch Fillet	\$48	300g Sirloin	\$48
150g Eye Fillet	\$39	400g Rib Eye	\$65
250g Eye Fillet	\$59	450g T-Bone	\$55
Dry aged Black Angus · Kerrigan Valley WA ·		300 day, grain Wagyu · Rangers Valley SA ·	
1kg Bone in Sirloin	\$100	195g Wagyu Fillet · 5-6 marble ·	\$85
1kg T-Bone	\$120	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	\$15 / 100g	Grain fed Wagyu	\$18.5 / 100g
· Darting Downs, QLD		· Rangers Valley, SA	
All Tomahawks served with a choice of 3 sauces or butters			

• Sauce •

Red Wine Jus, Béarnaise,	\$4.5 ea	Garlic, Café de Paris,	\$4.5 ea	Roast Bone Marrow	\$12
Mushroom, Pepper,		Blue Cheese		Pork Ribs	\$15
Argentina Chimichurri		Truffle	\$6	Garlic Prawns	\$11

• Butter •

• Extra •

• Mains •

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

• 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.

