

MONDAY - SUNDAY
LUNCH
12pm to 3pm

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DINNER
5.30pm to 8.30pm

GRAZE

GRAZE	M	V
Continental loaf toasted with garlic butter V	7	8
Continental loaf toasted with garlic butter and mozzarella cheese V	9	11
Hand cut black truffle chips topped with haloumi and truffle aioli V	17	19
Housemade salt & pepper squid with sweet chilli aioli	17	19
Wagyu beef bresaola with heirloom tomatoes, wild rocket, pecorino, chargrilled sourdough and balsamic glaze	17	19
Crispy chicken rib dippers, smoky BBQ sauce, liquid cheese and buffalo sauce	16	18
Soft fish tacos (3) with tempura flathead fillet, wild rocket, coleslaw, roast garlic and lemon aioli and wasabi fly fish roe	18	20
Seared scallops (6) wrapped in prosciutto with spiced corn puree, chorizo, black bean and charred corn salsa	22	24

PAN TO PLATE

PAN TO PLATE	M	V
Linguine boscaiola with pan fried chicken breast, bacon, swiss brown mushrooms and shallots in a rich cheesy cream sauce	26	28
Rigatoni bolognese with pure beef, Napoli sauce and shaved parmesan	25	27
Homemade sweet potato gnocchi with honey roasted butternut pumpkin, baby spinach, sunflower seed pesto, crumbled Danish feta and toasted sunflower seeds V	25	27
Chilli prawn spaghetti, king prawns, fresh chilli, garlic, shallots, basil, cherry tomatoes, wild rocket, extra virgin olive oil and pecorino cheese	28	30
Singapore noodle stir fry with Ebony Black Angus beef, Asian vegetables, egg, bean sprouts, soy sauce, curry and sliced chilli peppers	27	29

PLANT BASED & VEGAN

Plant-Based Cheeseburger Plant-based beef pattie, baby cos lettuce, tomato, onion, vegan cheese, pickles, tomato relish and vegan mustard mayo V	18	20
Vegan Shroom Burger Rocket, lettuce, vegan cheese, garlic marinated portobello mushroom, roasted pepper, basil pesto and herbed vegan mayonnaise V	17	19
Silver Pin Noodles Stir fried silver pin noodles, king brown mushrooms, pearl mushrooms, oyster mushrooms, hoisin and Australian truffle oil V	27	29

GARDEN

FROM THE GARDEN	M	V
Caesar salad with baby cos lettuce, crispy bacon, garlic croutons, soft boiled egg and shaved parmesan	16	18
Watermelon and fetta salad with baby cos leaves, cucumber, red onion, candied walnuts and fresh citrus mint dressing V GF	17	19
Roast vegetable and pearl cous cous salad, Spanish onion, pumpkin, cauliflower, rocket, cherry tomatoes, Danish feta and fig balsamic glaze V	17	19
Vegan power bowl roasted sweet potato, avocado, peas, shallots, mesclun, red quinoa, hemp seeds, toasted sunflower seeds and lemon tahini dressing V	18	20

PIMP YOUR SALAD

and add any of the following:

King prawns (4) GF	9	10
Poached chicken GF	7	8
Smoked salmon GF	7	8
Wagyu beef bresaola GF	7	8

CLASSICS

CLASSICS	M	V
Chicken schnitzel 300g served with chips, house salad and gravy	20	22
<i>Make your schnitzel a parmigiana</i>	3	4
Housemade lemon and lime beer battered market fish served with chips, house salad and tartare sauce	22	24
Housemade salt and pepper squid, Greek salad, chips and sweet chilli aioli	28	30
Ebony Black Angus beef stroganoff served with pilaf rice, crispy bacon, creamy mushrooms and buttered green beans	25	27
Crumbed lamb cutlets (2) served with creamy mash potato, broccolini and merlot gravy	25	27
Smoky cheese kransky sausages, potato puree, sauerkraut, shallots and stout gravy	24	26

SIGNATURES

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	M	V
Slow cooked crispy pork knuckle 1kg, creamy mash potato, sauerkraut and stout gravy	39	41
Seven hour sous vide pink peppercorn kangaroo loin with a lavender soft herb crust, caramelized sweet potato, sauteed spinach, poached leek, juniper dust and red wine jus	28	30
Six hour slow cooked plum and hoisin Murray Valley pork belly, served with tossed Singapore noodles and Asian stir-fried vegetables	27	29
Grilled Tasmanian salmon fillet with creamy potato puree, broccolini, Australian king prawn and béarnaise sauce GF	29	31
Grilled barramundi fillet with a zesty lemon, thyme and parsley herb crust, roast garlic and pea puree, roast baby beets, caramelized sweet potato, poached leeks and champagne cream sauce	28	30

BURGERS

ALL BURGERS SERVED WITH CRUNCHY STEAKHOUSE FRIES

NEW YORKER Angus beef pattie with jacks' cheese, cos lettuce, smoky bacon, pickled mustard, ketchup and aioli	18	20
BEEF & RIB Wagyu beef pattie, slow cooked beef rib, maple bacon, hi-melt cheese and ranch sauce	25	27
BIG BIRD Famous chicken schnitzel burger served on house baked continental loaf, crispy bacon, cos lettuce, tomato, American jacks' cheese, tomato relish and garlic aioli	18	20
EBONY ANGUS & TRUFFLE Ebony Black Angus beef and truffle burger, cos lettuce, crispy maple bacon, pickled onion, spiced pickles, American jacks' cheese and truffle aioli	20	22

CHAR CHAR CHAR

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	M	V
Marinated lamb souvlaki served with Greek salad, chips, tzatziki and pita bread	27	29

EBONY BLACK ANGUS

We exclusively use Ebony Black Angus across our menu, which is produced from carefully selected prime quality Black Angus cattle and grain finished for 100 days – delivering a perfectly marbled product that is juicy, tender and brimming with flavour.

To ensure beautiful eating qualities, all meat featuring on our menu is aged for a minimum of 28 days.

Texan sticky baby back beef ribs, charred corn, ranch sauce and crunchy steak house chips	36	38
Slow cooked Ebony Black Angus striploin served with Cajun chargrilled prawns, zucchini and smoky bacon potato cake, creamed spinach, sunflower seed pesto, charred baby carrots and garlic cream sauce	35	37
Steaks served with a choice of two sides from the following: chips, house salad, vegetables or potato puree		
Rump steak (300grams) GF	27	29
Prime scotch fillet (300grams) GF	31	33
New York Premium (500grams) GF	39	41
Pimp your steak: with two Australian King Prawns	12	14
Choice of Gluten Free Sauces;	2	4
Creamy mushroom	Béarnaise	
Pink peppercorn sauce	Sticky barbeque rib	
Merlot and port wine jus	Creamy roast garlic	
Creamy Dianne		

KIDS

12 YRS & UNDER \$12 M / \$13 V

Battered fish fillets with chips		
Mini cheeseburger served with fries		
Dinosaur chicken nuggets, chips and sauce		
Grilled chicken with steamed vegetables GF		
Rigatoni bolognese topped with parmesan cheese		
Kids meals include a free chef's choice ice cream		

THE PIZZA

ALL 12 INCH

	M	V
Cheesy Garlic Fresh herbs and mozzarella V	16	18
Margarita Mozzarella, fresh basil and oregano V	16	18
Funghi V Napoli base, swiss browns, oyster, black fungi, bocconcini and mozzarella	17	19
Hawaiian Leg ham, pineapple and mozzarella	18	20
Capricciosa Tomato, mozzarella, artichokes, Italian ham and oregano	18	20
Beef Wagyu Napoli base, mozzarella cheese, bocconcini, kalamata olives, fresh artichoke, wild rocket, wagyu beef bresaola and black truffle aioli	22	24
Italian Meat Lovers Napoli base, mozzarella cheese, pepperoni, soppressata, leg ham, bacon, Italian herbs and roast garlic	19	21
The Italian Stallion Pepperoni, Napoli base and shredded mozzarella	19	21
Parmigiana Tomatoes, eggplant, chicken schnitzel, hot soppressata, Parmigiano Reggiano and fresh basil	19	21
Supreme Italiano Napoli base, mozzarella cheese, roast garlic, pepperoni, soppressata, wild funghi, Italian leg ham, Spanish onion, black olives, capsicum and Italian herbs	19	21
Buffalo Chicken Tomato base, mozzarella, red onion, capsicum, spicy marinated chicken and aioli	19	21
The Mexican Chorizo, pepperoni, jalapeno, chilli, Spanish onion, capsicum, mozzarella and roast garlic aioli	19	21
Chicken and Avocado Grilled chicken, bacon, avocado, Napoli base, capsicum, red onion and sriracha aioli	21	23
Fiery Prawn Prawns, bacon, shallot, chilli flakes, red onion, cherry tomato and sriracha aioli	21	23
Nutella Nutella base, strawberries, vanilla bean ice cream and icing sugar V	14	16
Gluten Free Base (add)	3	