

## STARTERS

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**HOUSE MADE RYE BREAD** 2.5  
With salted butter.

**GRAVAD LAX SALMON** 19  
With a sweet mustard sauce.  
Carved at your table.

**SMOKED OCEAN TROUT CROQUETTES** 20  
Shrimps, pickled red onions and tartar crème fraîche.

**PRESSED GOATS CHEESE** 18  
Piquillo peppers, pickled leeks, balsamic.

**CHICKEN LIVER PÂTÉ** 18  
House brioche, apple chutney.

**DUCK TERRINE** 20  
Caramelised onion, Parma ham, dried fig jam, crostini.

**CHICKEN ASPARAGUS TART** 18  
Herb salad.

**FRIKADELLER** 17  
(Danish Meatballs). With braised red cabbage, parsley and pickled cucumber.

**OYSTERS ½ DOZEN** 24  
NATURAL Shallot and Sherry vinegar.

**KILPATRICK** Smoked bacon and house made sauce.

**BAKED** Garlic, herb butter & Parmesan.

## CERTIFIED GRASS FED BEEF

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Chefs and farmers know that happy, healthy animals taste better, which is why we use Pinnacle Certified Grassfed Beef. Sourced only from the Top 4% of MSA Graded Cattle in Australia, Pinnacle Beef is 100% Grass Fed, Marble Score 2+, Free Range, No Hormones and Antibiotic Free - GUARANTEED.

**EYE FILLET**  
160g 38  
250g 47  
The most tender cut of beef available.

**CHATEAUBRIAND (EYE FILLET)**  
500g 92  
Carved at your table, and is enough for 2 people.  
(Please allow 30 minutes cooking time.)

**SIRLOIN**  
250g 37  
400g 42  
Fine grained, low in fat, the Sirloin is a tender steak with good flavour intensity.

**RIBEYE**  
300g 45  
Very flavoursome, juicy and tender cut from the upper rib cage between ribs 6-12.

**T-BONE**  
600g 55  
The best of both worlds. Eye Fillet and Sirloin in the one steak.

**HANGER STEAK**  
300g 35  
Hangs (hence the name) between the rib and the loin. This lesser known steak has long been prized by butchers for its full flavour and richness.

## RIBS

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**BEEF SHORT RIBS (10 Hour Slow Cooked)**  
1 Rib Rack 27  
2 Rib Racks 39  
Served with our delicious house made sauce.

## OCEAN

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**BARRAMUNDI FILLET**  
Wild Australian Barramundi Fillet. Oven baked 37

## DRY AGED BEEF

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Sourced from Hereford cattle from our own farm, along with other British breeds of cattle from the lush pastures of Victoria and South Australia. We hang and dry age the beef in our purpose built facility in the Adelaide Hills for a minimum of 45 days, before butchering in-house. The result is the ultimate expression of beef in terms of flavour and tenderness.

*\*Please note, Dry Aged Beef does not benefit from cooking past medium.*

### 45 DAY DRY AGED BEEF

**CÔTE DE BOEUF (Ribeye on the Bone)**  
500g 58  
700g 80  
The 700g steak is carved at your table, and is enough for 2 people. (Please allow 30 minutes cooking time)

**NEW YORK SIRLOIN (Sirloin on the Bone)**  
400g 49

**RUMP STEAK**  
350g 38  
The most flavoursome cut of steak. Coupled with the tenderising effect of dry ageing makes this our go-to steak.

## EXTREME BEEF

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### 100 DAY DRY AGED BEEF

**CÔTE DE BOEUF (Ribeye on the Bone)**  
500g 90  
Experience the effects of Dry Ageing when taken out to an incredible 100 days. The flavours created when aged for this length of time are unlike any other, with extreme flavour intensity and tenderness.

### 45 DAY DRY AGED TOMAHAWK

Minimum of 1.4 kg 140

*All Extreme Beef steaks come with House Made Chips and Your Choice of Sauce.*

## DRY AGED MUTTON

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**DRY AGED SALTBUSH MUTTON LOIN**  
300g 35  
We have developed this world first product - dry aged mutton. Sourced from Dorper sheep grazed on saltbush in the pastoral regions of South Australia, we dry age it for 30 days. The result is a super tender piece of meat, packed with flavour. It's everything you love about lamb, but tastes nothing like the mutton horror stories your parents may have mentioned.

## SIDES

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**SALAD**  
Rocket, poached pear, blue cheese 10  
Quinoa and Freekeh grains, minted tahini, feta and cherry tomato 10

**WARM**  
Potato gratin, rosemary and garlic cream 10  
Braised red cabbage, smoked bacon 10  
Seasonal Vegetables 10  
*Ask your waiter for today's selection*

**CHIPS**  
House made chips 5

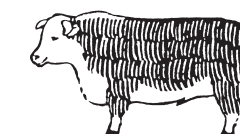
**SURF & TURF**  
Add a lobster tail to any steak 16

## SAUCES

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All main courses are served with your choice of:

Béarnaise Sauce  
Pepper Sauce  
Seasoned Butter (Garlic or Truffle)



*All prices are inclusive of GST.*