

SNACKS

- Beef dripping & parmesan popcorn (gf) | 6
- Raw beef tostada, spicy ketchup (gf, df) | 12 ea
- Schezuan pepper & salt squid, roast chilli & lime, fried garlic, coriander (gf, df) | 25
- Crispy fried halloumi, fermented garlic honey, lemon, chilli, za'atar (gf, v) | 19
- Marinated olives, garlic, citrus, rosemary (gf, vg) | 8
- Five-spice pork belly taco, gochugaru, onion, pineapple, hot sauce (gf, df) 12 ea

STEAKS

- Txuleta 1882 sirloin-on-the-bone 300g (gf) | 31**
28 days dry aged 11 year old retired pasture fed Jersey dairy cow,
South Gippsland, Victoria
- Little Joe fillet MB4+ 200g (gf) | 39**
28 days dry aged pasture fed, low-lying flats of Victoria.
- Txuleta 1882 bone in ribeye 400g (gf) | 49**
28 days dry aged 6 year old retired pasture fed Friesian dairy cow,
South Gippsland, Victoria

BIG CUTS FOR SHARING

+ See blackboard for sizes

- Little Joe prime bone in ribeye MB4+ (gf) | 11 per 100g**
28 days dry aged pasture fed, low-lying flats of Victoria
- O'Connor premium Black Angus chateaubriand MB3+ (gf) | 150**
21 days dry aged pasture fed, South Gippsland Victoria

BUTCHER'S BLOCK NIGHT

Premium Cuts, Butcher's Prices

SAUCES | ALL 3

- Bearnaise (gf)
- Bordelaise butter (gf)
- Green peppercorn (gf)
- Chimichurri (gf, df)
- Cafe De Paris butter (gf)

SIDES ONE SIDE | 15 3 SIDES | 40

- Triple cooked chips, black garlic aioli (gf, df, v)
- Garlic & herb flat mushrooms (gf, v)
- Roast cauliflower cheese (gf, v)
- Baby cos salad, ranch, ricotta salata (gf, v)
- Sautéed mixed green beans, garlic butter, lemon (v)
- Grilled bone marrow (gf, df)
- Tempura onion rings (gf, df, v)

ADD-ONS

- Double free-range fried eggs (gf, v) | 8
- Smoked streaky bacon (gf, df) | 8
- Tiger prawn | 15 (gf)

DESSERT 'SERVED TABLE SIDE - SAY WHEN 😊'

- White chocolate cheesecake | 13

GF: GLUTEN FREE DF: DAIRY FREE N: CONTAINS NUTS

Surcharge of 10% on Sundays and 15% on public holidays will be applied. Card payments incur a 0.9% Surcharge.

Discretionary gratuity of 8% is applied to groups of 12 or more.

SPRING DINNER

Rosebery

SMALLS

Fresh sourdough, whipped roast chicken skin butter or chermoula butter, burnt onion | 10

Sydney rock oysters, soy, ginger & eschalot dressing (gf, df) | 6.5/36/69

Yellowfin tuna tostada, lime, cucumber, chilli, pickled ginger (gf, df) | 13 ea

Five-spice pork belly taco, gochugaru, onion, pineapple, hot sauce (gf, df) | 12 ea

Korean fried cauliflower taco, gochugaru, green onion, red cabbage, sesame (gf, df, vg) | 10 ea

Schezuan pepper & salt squid, roast chilli & lime, fried garlic, coriander (gf, df) | 25

Burrata, sweet & sour capsicum, capers, basil, vincotto (gf, v) | 26

Crispy fried halloumi, fermented garlic honey, lemon, chilli (gf, v) | 19

BIGS

12-hour slow-cooked lamb shoulder, pickled red cabbage, charred herb salsa, lamb jus (gf, df) | 70/90

Japanese pumpkin gigli pasta, goats curd, sage, pepita & chilli crunch (v) | 32

Cauliflower korma curry, basmati rice, crisp chickpeas, curry leaves (gf, df, vg, n) | 30

Barramundi, lemongrass & ginger dashi, gai lan, furikake, finger lime, pickled wakame (gf, df) | 44

DESSERTS

Sticky date pudding, honeycomb, miso ice cream (v) | 17

Lemon & yuzu tart, soft meringue, basil, crème fraîche | 17

Poached pear, vanilla & star anise, sorbet, cocoa nib & smoked almond crumble (gf, df, vg, n) | 17

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