

# SURF 'N' TURF NIGHT

Premium Cuts, Earth & Sea!

## SNACKS

Oysters, Davidson plum vinegar, finger lime (gf, v) | 6.5  
The Bread Social sourdough, bone marrow butter, smoked salt | 9 \*  
Prawn toast, kaffir lime, sesame, kimchi ketchup | 9 per piece  
Venison tartare, mustard, curry leaf, cured egg, papadum (gf, df) | 13  
Grumpy Grandma's olives, chilli, lemon, garlic, bay leaves (gf, df, v, vg) | 12  
BBQ squid, chilli macadamia, coconut, betel leaf (gf, df, n) | 8  
Coal roasted mushroom, chilli macadamia, betel leaf (gf, df, n, v, vg) | 8  
Sweet potato hummus, dukkah, toasted bread (vg, df, n) | 18

## STEAKS

+ add coal roasted prawns and our garlic cream sauce to any steak below for \$15

Pinnacle eye fillet MB4+, pasture fed 200g (gf) | 55  
Yellowtail kingfish cutlet, South Australia, 200g (gf) | 35  
Sourdough crumbed pork, lemon, South East QLD | 33  
Eggplant schnitzel, seaweed & tomato (df, v, vg) | 30  
Market steak, local dry age | MP

UPGRADE TO  
SURF 'N' TURF  
FOR \$15

## THE CLASSIC SURF 'N' TURF COMBO

300g NAPCo regeneratively raised beef ribeye, coal roasted prawns,  
garlic cream sauce (gf) | 46

## SAUCES

Parsley & garlic cream (gf, vg) | 4  
Charred onion butter (gf, vg) | 3  
Red wine & port jus (gf, df) | 4  
Chermoula (gf, df, vg) | 4

## SIDES ONE SIDE | 15 THREE SIDES | 40

Fries, rosemary salt, aioli (gf, df)  
Cos leaves, ranch, salted ricotta (gf)  
Field mushrooms, gremolata (gf, df)  
Coal roasted prawns, garlic sauce (gf)

## DESSERTS | 17

Citrus curd, meringue, coconut, charred pineapple (gf, df, vg)  
Berry swirl ice cream, honey oats, macadamia, shortbread (n)  
Dark chocolate mousse, hazelnut crunch, berries (gf, n)

GF: GLUTEN FREE DF: DAIRY FREE N: CONTAINS NUTS \*VEGO ON REQUEST

Surcharge of 10% on weekends 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.