

SNACKS

- Beef dripping & parmesan popcorn (gf) | 6
- Sydney rock oysters, red wine mignonette (gf, df) | 6.5 ea 39, 76
- Fresh sourdough, whipped chicken skin butter or cultured butter, smoked salt (v) 12
- Raw smoked kangaroo tostada, fermented strawberry, pepperberry, crispy garlic (gf, df) | 12
- Red snapper crudo, jalapeno, fennel, white soy & kombu (df) | 29

STEAKS

O'Connor premium Black Angus scotch fillet MB4+ 300gr (gf) | 43
28 days dry aged, pasture fed, South Gippsland, VIC

O'Connor premium Black Angus sirloin MB4+ 300gr (gf) | 39
28 days dry aged, pasture fed, South Gippsland, VIC

Brooklyn Valley Black Angus fillet MB3+ 200gr (gf) | 44
28 day dry aged, pasture fed, Gippsland, VIC

BIG CUTS FOR SHARING - See blackboard for sizes

Brooklyn Valley Black Angus bone in ribeye MB3+ (gf) | 14 per 100gr
28 days dry aged, pasture fed, Gippsland, VIC

O'Connor premium Black Angus chateaubriand MB3+ 800gr (gf) | 130
21 days dry aged, pasture fed, South Gippsland, VIC

O'Connor premium Black Angus T-bone MB3+ (gf) | 14 per 100gr
28 day dry aged, pasture fed, South Gippsland, VIC

BUTCHER'S BLOCK NIGHT

Premium cuts, butcher's prices

SAUCES | ALL 3

- Smoked onion butter (gf)
- Béarnaise (gf)
- Shiraz & tarrogon butter (gf)
- Red chimichurri (gf, df)
- Trio of mustards (gf, df, vg)

SIDES 1 SIDE | 15 3 SIDES | 40

- Triple cooked chips, black garlic aioli (gf, df, v)
- Crumbed mushrooms, mushroom ketchup, thyme (gf, v)
- Mac & cheese (v)
- Baby cos, tarragon, dried grapes, buttermilk dressing, pangrattato (gf, v)
- Brussels sprouts, macadamia cheese, praline, eschallots (df, gf, n, vg)
- Green beans, pickled onion, almonds, Persian feta (gf, v, n)

DESSERT

- Fried apple pie, raisin puree, green apple sorbet (df, vg) | 16
- Orange polenta cake, candied almonds, crème fraîche (gf, v, n) | 16
- Chocolate, peanut & sea salt cookie, peanut butter ice cream (n) | 18

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

Surcharge of 10% on weekends and 15% on public holidays will be applied. Card payments incur a 1% Surcharge.
Discretionary gratuity of 8% is applied to groups of 12 or more.

WINTER DINNER

Rosebery

SMALLS

Schezuan pepper & salt squid, roast chilli & lime, fried garlic, coriander (gf, df) | 27

Red snapper crudo, jalapeno, fennel, white soy & kombu (df) | 28

Crispy Jerusalem artichokes, pecan, watercress, tomato vinaigrette (vg, n, gf, df) | 23

Whipped herbed ricotta, smoked olive oil, Geraldton wax honey, black pepper flatbread (v) | 17

Charred radicchio, buffalo curd, blood orange, burnt honey (v, gf) | 25

Pork belly skewer, spent coffee, kumquat (gf, df) | 22

BIGS

Butterflied rainbow trout, seaweed vinaigrette, oyster mushrooms, seablite (df, gf) | 48

Porchetta, pumpkin puree & skin jam, spiced jus (gf, df) | 39

Woodfired cauliflower blossom, pistachio gremolata, roasted dates, sunflower seeds, herbs (vg, n, gf, df) | 30

SIDES 1 SIDE | 15 3 SIDES | 40

Triple cooked chips, black garlic aioli (gf, df, v)

Crumbed mushrooms, mushroom ketchup, thyme (gf, v)

Mac & cheese (v)

Baby cos, tarragon, dried grapes, buttermilk dressing, pangrattato (gf, v)

Brussels sprouts, macadamia cheese, praline, eschallots (df, gf, n, vg)

Green beans, pickled onion, almonds, Persian feta (gf, v, n)

DESSERTS

Fried apple pie, raisin puree, green apple sorbet (df, vg) | 16

Orange polenta cake, candied almonds, crème fraîche (gf, v, n) | 16

Chocolate, peanut & sea salt cookie, peanut butter ice cream (n) | 18

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A surcharge of 10% on Sundays and 15% on public holidays will be applied. Card payments incur a 1% Surcharge. Discretionary gratuity of 8% is applied to groups of 12 or more.