

SNACKS

- Beef dripping & parmesan popcorn (gf) | 6
- Sydney rock oysters, elderflower mignonette (gf, df) | 6.5 ea 39, 76
- Fresh sourdough, whipped chicken skin butter or cultured butter, smoked salt (v) 12
- Australian Bay lobster tostada, iceberg lettuce, Davidson plum aioli (gf, df) | 19
- Red snapper crudo, cucumber, finger lime, shiso (gf, df) | 28

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

- Crispy potatoes, confit garlic butter, rosemary salt (gf, v)
- Crumbed mushrooms, mushroom ketchup, thyme (gf, v)
- Mac & cheese (v)
- Woodfired broccolini, preserved orange, mint, hazelnut (v, vg, df, gf, n) | 16
- Leaves, citrus, pickled chilli (v, vg, df, gf)

DESSERT

- Roasted pineapple jam donut, coconut crumble, coconut sorbet (vg, df) | 16
- Scorched brown sugar meringue, raspberry, wattle seed (v, gf) | 16
- Milk chocolate mousse, hazelnut, passionfruit sherbet (n, v) | 16

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.

SPRING DINNER

Rosebery

SMALLS

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

Red snapper crudo, cucumber, finger lime, shiso (gf, df) | 28

Brisket croquette, smoked tallow mayonnaise, watercress, pickled cucumber (gf, df) | 22

Caramelised onion hummus, sesame flatbread (vg, v, df) | 16

Black Angus beef skewer, blood orange kosho, ginger jam (gf, df) | 19

BIGS

Coal roasted barramundi, macadamia miso, furikake, warrigal greens (gf, df, n) | 42

Porchetta, roasted peach, leek puree, jus (df) | 39

Spiced rubbed, wood fired cauliflower, chipotle lime crema, chilli cashews (gf, df, vg, v, n) | 30

SIDES 1 SIDE | 15 3 SIDES | 40

Crispy potatoes, confit garlic butter, rosemary salt (gf, v)

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

Mac & cheese (v)

Woodfired broccolini, preserved orange, mint, hazelnut (v, vg, df, gf, n)

Leaves, citrus, pickled chilli (v, vg, df, gf)

DESSERTS

Roasted pineapple jam donut, coconut crumble, coconut sorbet (vg, df) | 16

Scorched brown sugar meringue, raspberry, wattle seed (v, gf) | 16

Milk chocolate mousse, hazelnut, passionfruit sherbet (n, v) | 16

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

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.