

SNACKS

Sydney rock oysters, kumquat mignonette (gf, df) 6.5 each, 39, 76

Fresh sourdough, roast chicken skin butter or cultured butter, smoked salt (v) 12

Australian bay lobster roll 19

Fire roasted eggplant, harissa, dukkah, sweet potato chips (gf, df, v, vg, n) 17

Market fish crudo, plum, cucumber, radish, chilli (gf, df) 28

STEAKS

O'Connor premium Black Angus scotch fillet MB4+ 300g (gf) 43
pasture fed, South Gippsland, VIC

O'Connor British-bred sirloin 300g (gf) 39
pasture fed, South Gippsland, VIC

Brooklyn Valley Black Angus fillet MB3+ 200g (gf) 44
pasture fed, Gippsland, VIC

BIG CUTS FOR SHARING

See blackboard for sizes

O'Connor premium Black Angus bone in ribeye MB3+ (gf) 14 per 100g
28 days dry aged, pasture fed, Gippsland, VIC

O'Connor premium Black Angus chateaubriand MB3+ 800g (gf) 130
pasture fed, South Gippsland, VIC

BUTCHER'S BLOCK NIGHT

SAUCES ALL | 3

Béarnaise (gf)

Shiraz & tarragon butter (gf)

Red chimichurri (gf, df)

Trio of mustards (gf, df, vg)

SIDES 1 SIDE | 15 3 SIDES | 40

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

Mac & cheese (v)

Roasted sugarloaf cabbage, tahini vinaigrette (gf, v)

Mixed leaf salad, citrus, fennel, pickled chilli (df, gf, v, vg)

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

Skin-on Chips, Ducks' salt (gf, df, v, vg)

DESSERTS

Baked brown butter cookie, fig jam, sourdough custard (v) 16

Olssons salt & caramel semifreddo, shortbread, preserved cumquats (v) 16

Mini doughnuts, chocolate & hazelnut butter, apple caramel (df, vg, n) 16

GF: GLUTEN FREE DF: DAIRY FREE V: VEGETARIAN 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.

DINNER

SMALLS

Fire roasted eggplant, harissa, dukkah, sweet potato chips (gf, df, v, vg, n) 27

Market fish crudo, plum, cucumber, radish, chilli (gf, df) 29

Baked haloumi, honey, pear, za'atar (gf, v) 24

BBQ leeks, cashew cream, pickles, tarragon, quinoa (gf, df, v, vg, n) 26

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

BIGS

Baked gnocchi, vodka sauce, pangrattato (v) 34

Market fish, red curry sauce, fennel, bottarga (gf, df) 46 / 74

Wood roasted chicken, green sambal, jus (gf, df) 42 / 70

Wood fired cauliflower, chipotle creme, chilli cashews (gf, df, v, vg, n) 30

SIDES 1 SIDE | 15 3 SIDES | 40

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

Roasted sugarloaf cabbage, tahini vinaigrette (gf, v)

Mixed leaf salad, citrus, fennel, pickled chilli (df, gf, v, vg)

Skin-on chips, Ducks' salt (gf, df, v, vg)

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