

BUTCHER'S BLOCK NIGHT

RAW

Sydney rock oysters, cumquat mignonette | a, gf, df | 6.5 / 39 / 75

Yellowfin tuna crudo, plum ponzu, salted cucumber, beetroot kosho | a, gf, df | 28

SMALLS

Fresh sourdough, roast chicken skin butter or cultured butter, smoked salt | 12

Coal-roasted Abrolhos Island scallop, burnt citrus butter, sesame furikake | a, gf | 12 each

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

Heirloom tomatoes, summer stone fruit, Meredith goats feta | gf, v | 24

Vanella stracciatella, peach jam, mint, za'atar, bronze fennel | gf, v | 27

Fire-roasted eggplant, harissa, dukkah, vegetable chips | gf, df, v, vg, n | 17

BIGS

Charcoal-grilled market fish, burnt peppers, garden herbs, lime | a, gf, df | MP

Wood-roasted free-range chicken, green sambal, coriander, lime, jus | gf, df | 42 / 72

Wood-fired gnocchi, garlic butter, zucchini, lemon, mint, parmesan, herb breadcrumbs | v | 34

Charred hispi cabbage, whipped sesame, miso, honey, sesame furikake | gf, df, v | 33

STEAKS

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

O'Connor sirloin 280g | 42
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 Rib eye MB3+ | gf | 14 per 100g
28 day dry aged, pasture fed, Gippsland, VIC

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

SAUCES | 3

Béarnaise | gf | Shiraz & tarragon 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

Mixed leaf salad, fennel, citrus | gf, df, v, vg | 14

Crumbed mushrooms, mushroom ketchup, thyme | gf, v

Skin-on chips, Ducks' salt | v, df

Wood-fired cauliflower cheese | gf, v

a: Australian sourced seafood | gf: gluten free | df: dairy free | v: vegetarian | vg: vegan | n: contains nuts
A surcharge of 10% on weekends and 15% on public holidays will be applied. Amex payments incur a 2.75% surcharge.
All other card payments incur a 1.65% surcharge. A discretionary gratuity of 8% is applied to groups of 12 or more.