

LOCALS' STEAK NIGHT

SMALLS

Hearthfire sourdough bread roll, butter, Dorrigo pepper | v | 6pp

Half-shell scallop, burnt citrus butter | a, gf | 12 each

Grilled king prawns, garlic butter, chilli peanuts, lime | a, gf, n | 39 | +extra prawn | 13

Stracciatella, peach jam, mint, za'atar | gf, v | 27

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

BIGS

Crispy-skin barramundi, tomato, fennel, burnt orange | gf, df | 44

Roast chicken, peppers, currants, parsley salad | gf, df | 42

Ricotta gnocchi, pesto, parmesan, sunflower seed gremolata | v, n | 34

Harissa-maple roasted pumpkin, tahini, pepitas | gf, df, vg | 32

STEAK SPECIALS

Grass-fed Black Angus beef, skin-on chips served with pepper jus, beer mustard, or chimichurri

Rump 250g | 29

Porterhouse 300g | 49

Rib-eye 600g | 99

Bello Beef Butcher Pick | MP

+ surf & turf - prawns, butter, garlic | 16

SIDES

Potato au gratin | 13

Steamed greens, herb butter | 12

Corn ribs, smoky paprika | 12

Roasted carrots, salsa verde | gf, df | 16

Market leaves, citrus vinaigrette | gf, df | 12

Skin-on chips, smoked potato mayo, Ducks' salt | gf, df | 12

DESSERTS

Sea salt meringue, coconut, mango, passionfruit, local honey | gf, v | 17

Sticky date, vanilla bean ice cream, rum caramel, macadamia | n | 18

Cheese plate - brie, pecorino, house-made fig jam, fruit, sourdough | 27

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.