

LOCALS' STEAK NIGHT

SMALLS

Hearthfire sourdough focaccia, butter, Dorrigio pepper | v | 11
Marinated olives, garlic, cinnamon & orange | df, gf, v, vg | 10
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
Saganaki, hot honey, prune & fig, toast | v | 26
Fire-roasted eggplant, harissa, dukkah, vegetable chips | df, gf, v, vg | 17

BIGS

Grilled barramundi, yellow curry sauce, coconut, kailan, choy | a, gf, df | 44
Charcoal chicken, peri peri, grapes, snow peas | gf, df | 44
Ricotta gnocchi, pumpkin, basil, pecorino, pepitas | v | 34
Roasted mushrooms, pâté, sprouts, parsley, lemon, pangrattato | gf, v, 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

Carrots, potatoes, salsa verde, smoked salt | gf, df, v | 16
Local steamed greens, confit chilli garlic | v | 17
Corn ribs, smoky paprika | 12
Baby cos, green goddess dressing, pangrattato | gf, v | 12
Skin-on chips, smoked potato mayo, Ducks' salt | gf, df | 12

DESSERTS

Sea-salt meringue, coconut, mixed berry compote | gf, v | 17
Sticky date, vanilla bean ice cream, rum butterscotch, macadamia | n, v | 18
Flourless chocolate cake, whipped mascarpone | gf, v | 18
Cheese plate – brie, pecorino, house-made fig jam, fruit, sourdough | v | 27

a: Australian sourced seafood | gf: gluten free | df: dairy free | v: vegetarian | vg: vegan | vg* vegan optional | 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.