

Starters & Sharing

Oven baked crispy home-style garlic bread – 6 (V)

Crusty oven baked panini bread

w olive oil & balsamic, hummus & spiced beetroot relish – 8 (V)

Side of olives - slow oven roasted fennel & herb – 6 (VE)

Wild mushroom arancini (2) w cream garlic sauce & vincotto – 12 (V)

Add arancini – 6 ea

Antipasto board w crusty oven baked panini bread cured local meats, Australian cheddar, creamy farmhouse double brie, slow oven roasted fennel & herb olives, balsamic vinegar & extra virgin olive oil – 34

Creamy fish chowder smooth potato, cream & fish stock puree w fresh local fish & spring onions – 16 (GF)

9+ Wagyu Japanese beef plate w salted onions, rich sauce, cucumber, ginger & fried shallots (GF) - 18

Garlic marinated squid confit garlic aioli & fresh lemon – 18 (GF)

Prawns' garlic seared w fresh lemon & side chilli sauce – 28 (GF)

Mains

Fillet steak burger w lettuce, tomato, vintage cheddar, beetroot relish, garlic aioli & steak fries - 30

Roasted beetroot & rosemary kipfler potato salad, green beans, walnuts, fresh pear, parsley, goats cheese & lemon olive oil dressing - 28 (GF,V)

Crispy tomato & parmesan risotto cake fresh pear, asparagus, basil & watercress salad w blue cheese sauce – 28 (V)

Local snapper & king prawn pie smooth chive tarragon fish veloute, flaky puff top – 48

Sticky BBQ Pork ribs w spiced potato wedges, sour cream, fresh lime & coriander – 48

Share Meat Boards

This is the best way to try different meats for your main.

For example, If we have 2 or more people then –

Each person would select a meat & a garnish option

You ask for the meats to be served as a “Meat Board”

We will serve each person their garnish selection on their own plate

The meats will be placed in the centre of the table on a board to share

You will be given a knife & utensils to cut the meat & serve

If you would like the meats sliced, please let us know we can do this!

Enjoy!!!

beef & beach

STEAK & SEAFOOD

The following dishes include a garnish from below.

Josper grilled fish of the day – sourced fresh from local seas daily – market price

350g portuguese Josper fired boneless half chicken inhouse spice rubbed - 38 (GF)

220g crispy skinned duck breast seared & served medium rare to medium – 39 (GF)

350g pork rib cutlet w crackling local farmed Bangalow Sweet Pork – 38 (GF)

350g lamb rump cap on / pasture fed flavour / medium rare to medium well - 44 (GF)

350g Rosemary pepper braised lamb shank 12 hour slow braised in red wine sauce – 38 (GF)

Steaks from our Josper Grill

300g rump steak BA med rare to med well – 32 (GF)

250g scotch fillet steak YB rare to med well – 44 (GF)

200g fillet steak YB blue to med well – 48 (GF)

220g wagyu rost biff rump 460-day grain fed 7+ m/s ABW / rare to med well – 38 (GF)

480g wagyu rost biff rump 460-day grain fed 7+ m/s ABW / rare to med well – 58 (GF)

350g wagyu scotch fillet 420-day grain fed 6+ m/s ABW / rare to med well – 78 (GF)

Garnishes

a/ select any 2

chips or kipflers or mash or vegetables or fresh garden salad
then select 1

creamy pepper, mushroom, port jus, blue cheese,
creamy garlic or red pepper (VE) (all sauces are GF)

or select one of our signature garnishes

b/ creamy paris mash, pancetta wrapped beans, honey roasted baby
carrots & creamy pepper sauce (GF)

c/ truffled shallot & potato gratin, macadamia crusted gourmet
mushrooms, charred asparagus spears & madeira port jus

e/ roasted rosemary kipfler potatoes, beetroot, parsley, green bean, walnut
salad & blue cheese sauce (GF,V)

N.B. Garnishes above can be ordered separately as a meal or side – 12

Our Meats

Yarabah – Angus grass raised 2 yrs grain assisted up to 120 days – Sthn NSW Riverina

Australian Black Wagyu – King/Kiewa Valley Victoria & New England Northern NSW

Rump – Black Angus – Kilcoy & Teys grain fed – South East Qld

Dry Aged – Black Angus – 12 week dry aged on the bone

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STEAK & SEAFOOD

Sides

Garden salad tomato, cucumber, carrot, capsicum, spanish onion, radish, parsley & seeded mustard dressing – 9 (GF,VE)

Mixed vegetables selection of seasonal vegetables tossed in olive oil – 12 (GF,VE)

Creamy Paris mash potato - 9 (GF,V)

Crispy steak cut chips – 9 (V)

Desserts

Passionfruit crème brulee rich smooth crème with crunchy toffee top, fresh berries & pistachio biscotti – 18 (GF without biscotti,V)

Rich Belgium chocolate tart on choc coconut biscuit base, marscapone cream, toasted coconut & cherry jam – 18 (V)

Pecan & macadamia nut pie (warm) w burnt caramel sauce & ice cream - 18 (V)

Maccagato vanilla bean ice cream, Brookies macadamia liquor, Bun coffee short black & toasted macadamia nut praline – 18 (GF,V)

Cheese

Tasmanian heritage farm house double brie (GF,V)

Maffra cheddar (GF,V)

Danish blue (GF,V)

w fresh apple, pear, quince paste & crackers.

One cheese 50g of the cheese of your choice - 16

Two cheese 100g of the cheese of your choice - 24

Three cheese 150g of the cheese of your choice – 32

Kids Menu – 12 years & under only

Please let staff know if you would like kid's meals served first
Salad or vegetables available with kid's meals on request

Spaghetti – tomato & cheese (V) / bolognese w cheese - 9

Pizza – margarita (V) / ham & cheese / ham & pineapple pizza - 12

Chicken nuggets & chips - 12

Cheeseburger w chips & tomato sauce – 12

Kids Steak w chips & tomato sauce - 14

Ice cream & topping - chocolate, strawberry or caramel – 8

Kids Soft Drinks & Juices

Coke, Coke Zero, Sprite, Fire engine, Squash - 4

Orange, Apple & Pineapple Juice 250ml – 4