

FIELD

- Caesar Salad 128
croutons, bacon, anchovies, parmesan, garlic dressing
* Add: 40 each
smoked salmon / grilled chicken / 2 jumbo prawns
- Salt Baked Beetroot & Pear Salad 118
feta cheese, toasted hazelnuts, orange & honey vinaigrette
- Baked Camembert Cheese 178
pan roasted mixed mushrooms, truffle & herb butter, sourdough 
- Shore Onion Soup 88
gruyère cheese croute Sm Lg
- Quinoa & Kale Salad 128 / 168
carrot, cabbage, roasted pumpkin, almonds, pomegranate
- Soup of the day  68

FARM

- Foie Gras & Pistachio Parfait 168
brioche toast, port reduction, red onion confit, frizzle salad
- Bone Marrow & Garlic Snails 158
sourdough toast, grilled lemon, pickled shallots, frizzle salad
- Smoked Bacon Steak 148
spiced apple chutney, chimichurri
- Shore Steak Tartare 168
hand-chopped beef, cornichons, capers, spicy dressing, egg yolk Sm Lg
- Caprese Salad 128 / 168
heirloom tomatoes, fresh basil, shallot, mozzarella cheese, olive oil & balsamic

SEA

- Oysters * minimum 6pcs Market Price
served natural with a selection of house made sauces 
- Seafood Platter 468
oyster, jumbo prawn, mussels, clams, king crab, whelks
* to share Sm Lg
- Tasmanian Blue Mussels 168 / 238
steamed in white wine, shallot, garlic cream sauce
- Roasted Hokkaido Scallops 168
sweet corn puree, roast pepper, basil & lemon dressing
- Tuna & Octopus Crudo 158
pickled chili, avocado, pink grapefruit, roe, nori chips
- Jumbo Prawn Cocktail 168
avocado, marie rose sauce, cucumber, crisp lettuce 

STEAKS FROM THE GRILL

- U.S. Estate 8 Black Angus Rib Eye, corn-fed .12oz 398
- USDA Prime Ribeye, dry aged, grain fed .10oz 399
- U.S. Prime Rib Eye, grain-fed 12oz-468 / 16oz-548
- U.S. Prime Tenderloin, grain-fed 6oz-328 / 9oz-398
- AUS Black Angus Striploin, grass-fed .12oz 388
- CAD Alberta Sterling Silver Prime Striploin, grain-fed .12oz 398
- CAD Alberta Sterling Silver Prime Rib Eye, grain-fed .12oz 378

On The Bone

- U.S. Prime Black Angus Cowboy Rib Eye grain-fed .16oz 488
- CAD Alberta, Bone-In Rib Eye, 16oz 488



* upgrade your steak

Add: pan-roasted Foie Gras to your steak for 78

* Please ask our staff for Today's Special Steaks

SAUCES



Chimichurri
Peppercorn Sauce




Truffle Butter
Bone Marrow Melt

Red Wine Jus
Mushroom Sauce

OTHER MAINS

- Herb Crumbed Lamb Rump 298
potato dauphinoise, pumpkin puree, beetroot, broad beans, artichoke, red wine jus
- Big Burger  188
10oz house ground beef patty, double bacon, cheddar cheese, sriracha mayo, steak fries
- Confit Pork Belly 238
truffle polenta, baby carrots, braised kale, red wine jus, crackling chips
- Roasted Spring Chicken 218
orange braised cabbage, spring vegetables, onion confit, roasting jus
- New England Style Mixed Seafood Pot 368
tomato & old bay broth, sweet corn, baby potatoes
- Red Snapper 228
buttered zucchini spaghetti, bravas sauce, curry yogurt, cress salad
- Roasted Barramundi 238
white beans, tomato fondue, chorizo, piquillo peppers, basil dressing
- Crab, Mussel & Ink Linguini 218
scallions, fresh chili, lemon urchin sauce
- Butternut Squash & Creamed Leek Risotto 198
baby spinach, chives, apple, feta cheese

SIDES

- Bacon Macaroni & Cheese 68
Truffle Polenta, Parmesan, Chives
- Honey Glazed Baby Carrots  68
- Roasted Fingerling Potatoes, Rosemary & Garlic 58
- Pan-Roasted Wild Mushrooms, Herd Butter  68
- Grilled Asparagus  78
- Creamed Spinach 68
- Steak Fries, Smoked Salt 68
- Potato Gratin 68
- Orange-Braised Cabbage 58

DESSERT & CHEESE

- Vanilla Panna Cotta 78
marinated cherries, honeycomb
- Baked NY Cheese Cake 78
raspberries, salted caramel ice cream
- Lemon Tart  78
bruléed, nutmeg & vanilla cream chantilly, green tea macaroon
- Caramelised Apple & Chocolate Mousse Cake 78
strawberry salsa, vanilla bean ice cream
- Ice Cream & Sorbet 35 per scoop
vanilla / chocolate / salted caramel / blood orange
- Cheese Board 145
fruit, nuts, smoked honey, biscuits
- Dessert Tasting Plate 198
a taste of all our desserts & ice creams to share

 **Chef's Recommendation**

Subject to 10% Service Charge

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