



STEAKS

150g Petite Eye Fillet	Grass	Darling Downs QLD	39
300g Eye Fillet	Grass	Darling Downs QLD	58
300g Scotch Fillet	Grain	Oakey Reserve, Darling Downs QLD	55
250g Angus Rump	Grass	O'Connors, Gippsland VIC	38
300g Black Angus Porterhouse	Grain	Oakey Reserve, Darling Downs QLD	48

All our steaks are served with Chef's house slaw, confit shallots, creamed potato, complimentary sauce. (GF)

RED'S SHARES

1kg Black Angus T-Bone	Grain	O'Connors, Gippsland VIC	99
<i>(Chef recommends medium rare temp) (GF)</i>			
500g Butcher's Cut Angus Tenderloin , coriander, mint, & chilli chimichurri (GF)			79
500g Asian-style confit black pepper Duck			69

All our share plates are served with two sides and two sauces of your choice.

Our larger share steaks are all cooked to order and can take between 45 minutes to 1 hour.

Condiments

Red wine, Peppercorn, Mushroom, Chimichurri, Béarnaise

All our beef products are Halal certified.

BREADS

Warm sourdough cob, EVOO, house butter (V)	9
Freshly baked garlic sourdough (V)	12
Garlic sourdough cob, garlic herb butter, grated pecorino (V)	14

Dips

Cucumber, garlic, yoghurt, lemon rind, grated feta (GF, V)	7
Roasted capsicum, sour cream, fried shallots, cream cheese (GF, V)	8
Warm marinated olives (GF, DF, VGN)	8

OYSTERS

Iced

Natural Pacific oysters, French mignonette (GF, DF)	28/54
Asian-style, chilli, lime, garlic, shallots, soy (DF)	29/55

Hot

Chef's Kilpatrick, Worcestershire, house BBQ sauce (DF)	30/56
Panko crumbed, jalapeno tartare, dill	30/56

Iced Oyster Tasting Plate (18) - 9 of each from iced selection **79**

Hot Oyster Tasting Plate (18) - 9 of each from hot selection **82**

ENTRÉE

Chicken liver parfait, pickled wild cucumbers, charred bread (GFO) 18

Spiced lamb ribs, paprika salt, pickled baby cucumber, fresh lime, aioli (DF) 19

Local calamari, rocket, shaved fennel, mustard dressing, salsa verde aioli (DF) 21

Beef carpaccio, creamy garlic, lemon, mustard, EVOO, rocket, grana padano (GF) 23

Wagyu and chorizo meatballs, spiced tomato sauce, smoked provolone, crusty bread (GFO, DFO) 22

Byron Bay burrata, preserved lemon pesto, green herb oil, pecorino (GFO, V) 19

Scallops in shell, creamed potato, abalone sauce, basil oil, pancetta (GF) 22

Mushroom arancini, house red sauce, salsa verde, bocconcini, parmesan (V) 18

SIDES **Select any 3 for 33**

Slaw 14
Shaved cabbage, red onion, creamy lime dressing (GF, DF, V)

Brussels Sprouts 15
Smoked bacon, aged balsamic (GF)

Carrot 13
Honey glazed, toasted pine nuts, sorrel (GF, V)

Salad 17
Cucumber, tomato, pickled red onion, butter lettuce, buttermilk dressing, grated feta (GF, V)

Creamed Potato Mash 16
Chef's sous vide & whipped potato mash, Grana Padano grate (GF, V)

Fries 12
Sea salt, aioli (GF, DF, V)

Potato 15
Crunchy chats, house bearnaise, sea salt (GF, V)

MAINS

Beef Two Ways

54

150g Black Angus eye fillet, slow braised beef cheek, creamed potato, Chef's slaw, red wine jus (GF)

Lasagne

45

Crab lasagne, Abalone cream

Pie

36

Ale-braised Angus beef, potato cream, mushy peas, jus

Fish

38

Queensland barramundi, creamed peas, russet fries, chunky tartare (DFO)
Please select: grilled (GF) or tempura style

Burger

23

Wagyu beef patty, butter lettuce, spiced relish, ketchup, wild pickled cucumber, American cheese, toasted brioche, fries (DFO)
ADD MAPLE BACON +5
ADD FRIED FREE RANGE EGG +5

Red House Bolognese

32

Fettucine ragù sauce, beef rump, pork shoulder, veal, pancetta, red wine, cream

Mediterranean Cevapi

37

360g flamed, house-made pork sausages, horseradish slaw, capsicum relish, chimichurri (GF)

Pork Belly

42

Crispy skinned pork belly, charred black pepper and caramel, creamy polenta, jalapeno and green apple slaw (GF)

Chicken Parmesan

35

Panko crumbed chicken schnitzel, Mediterranean spiced relish, smoked belly bacon, fior di latte, fresh basil

Vegetarian

34

Roasted cauliflower, pearl barley, baby carrots, kale, tahini yoghurt, pomegranate, fried chickpeas (GFO, DF, VGNO)

SWEETS

Crème Brulée **19**

Classic vanilla crème, berry compote, double cream (V, GF)

Fondant **15**

Chocolate fondant, dark cherries, mascarpone cream, soft chocolate, shortbread (V) *(Please allow 15 minutes for cooking)*

Cheesecake **14**

Lemon cheesecake, berry sorbet, dark fruits, raspberry sauce

Sorbet **12**

Sorbet with mixed berries - see your waiter for details (GF, DF, VGN)

CHOCOLATE & CHEESE

Your selection of one cheese, chocolate fondant, **25**
with local honey, house made mustard fruits,
charcoal rice crackers, wild pickled cucumbers (V)

CHEESE BOARD

22

St. Agur Blue, Farmhouse Cheddar, Yarra Valley Double Brie

Three cheeses with local honey, house made mustard fruits,
charcoal rice crackers, wild pickled cucumbers (GF, V)

DESSERT COCKTAILS

Chocolate Martini 15

Vodka, chocolate syrup, Bailey's, chocolate liqueur

Irish Coffee 15

Fresh coffee, Jameson Irish Whiskey, sugar, cream

Grasshopper 15

Creme de menthe, creme de cacao, cream, chocolate shavings

Salted Caramel White Russian 15

Vodka, Kahlua, cream, ice, caramel sauce, sea salt

Affogato Espresso 13

Vanilla bean ice cream, espresso, almond biscotti (v)

Affogato Classique Experience 25

Vanilla bean ice cream, espresso, Frangelico, white creme de cacao, chocolate mousse cone

CLASSIC COCKTAILS

Classic Margarita 19

Espolon Blanco tequila, Cointreau, agave, lime juice

Negroni 19

Bombay Sapphire gin, Campari, sweet red vermouth, orange

Pina Colada 20

Bacardi Blanca, Malibu, pineapple juice, coconut cream, fresh fruit

Caprioska 18

Classic | Strawberry | Lychee
Ketel One vodka, fresh lime, flavoured syrup, fresh fruit

Whisky Sour 19

Johnnie Walker Black, lemon juice, sugar, egg white

Espresso Martini 19

Ketel One vodka, Kahlua, Licor 43, fresh espresso

Old Fashioned 20

Maker's Mark, Angostura Bitters, smoked orange zest

French Martini 20

Ketel One vodka, Chambord, pineapple juice

Daiquiri 19

Strawberry | Mango | Passionfruit
Bacardi Blanca, flavoured liqueur, fresh fruit, lime juice