



2 COURSE SELECT MENU

\$75 per person

ENTRÉE

- Natural Oysters (5)**, French mignonette (GF, DF) (Add \$4)
- Chef's Kilpatrick Oysters (5)**, Worcestershire, house BBQ sauce (DF) (Add \$6)
- Southern Fried Chicken Wings**, togarashi, sea salt, ranch sauce, wild pickles
- Local Calamari**, rocket, shaved fennel, mustard dressing, salsa verde aioli (DF)
- Gnocchi**, cream of three cheese, basil pesto sauce, pan-fried potato gnocchi, shaved parmesan, toasted pine nuts (V)
- Mushroom Arancini**, house red sauce, salsa verde, bocconcini, parmesan (GF, V)
- Beef Carpaccio**, creamy garlic, lemon, mustard, EVOO, rocket, grana padano (GF) (Add \$2)

MAINS

- Red House Bolognese**, Fettucine ragù sauce, beef rump, pork shoulder, veal, pancetta, red wine, cream
- Deluxe Pie**, savoury slow-cooked steak filet, potato cream, mushy peas, red wine jus
- Vegetarian**, Roasted cauliflower, pearl barley, baby carrots, kale, tahini yoghurt, pomegranate, fried chickpeas (GFO, DFO, VGO)
- Fish**, Pan-fried barramundi, crushed potato and leek, fresh dill yoghurt sauce (GF)
- Mediterranean Grilled Sausages**, absolutely delicious char-grilled, house-made pork skinless cevapi, cabbage slaw, capsicum relish, chimichurri (GF)

Steaks

All served with Chef's house slaw, crispy polenta, complimentary sauce

- Wagyu Porterhouse** 200g, grass-fed, locally farmed (Add \$20)
- Eye Fillet** 300g, grass-fed, Darling Downs QLD (Add \$16)
- Angus Rib Eye of the Fillet** 250g, Grain, MB5+, Victoria (Add \$10)
- Angus Rump** 250g, Grass, O'Connors, Gippsland VIC

ADD SIDES

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| Slaw | 14 | Salad | 17 |
| Shaved cabbage, red onion, pomegranate, creamy lime dressing (GF, DF, V) | | Cucumber, tomato, pickled red onion, pomegranate, radish, butter lettuce, buttermilk dressing (GF, V) | |
| Brussels Sprouts | 15 | Creamed Potato Mash | 16 |
| Smoked bacon, aged balsamic (GF) | | Chef's sous vide & whipped potato mash, Grana Padano grate (GF, V) | |
| Fries | 12 | Potato | 15 |
| Sea salt, aioli (GF, DF, V) | | Crunchy chats, house bearnaise, sea salt (GF, V) | |
| Carrot | 13 | | |
| Honey glazed, toasted pine nuts, sorrel (GF, V) | | | |

Or select any 3 for \$38

Menu subject to change. Unfortunately we cannot cater to allergies, coeliac disease, and other conditions.