

# **ENTREÉS**

STONE BAKED SOURDOUGH COBB LOAF | 11

whipped butter, smoked salt, evoo

HOUSEMADE DUCK LIVER PATE | 18 toast, cornichons, onion jam, kiss peppers

toast, balsamic, pear, roquette, candied walnuts

BYRON BAY BURRATA | 22

OYSTERS - NATURAL | 5.5EA lemon, vinegar, shallots

HALF SHELL WA SAUCER SCALLOP | 9 crushed green peas, morcilla sausage

CRAB LINGUINE | 25

Moreton Bay blue swimmer crab, linguine, shellfish bisque

OYSTERS - KILPATRICK | 5.5EA

smokey bacon, tabasco, worcestershire sauce

CRISPY SALT & PEPPER QUAIL | 22

pickled shiitake mushrooms and cucumber, truffled mayo

PAN-FRIED MOOLOOLABA KING PRAWNS | 26

garlic, chervil & chilli beurre noisette

PORK BELLY, PISTACHIO & PROSCIUTTO TERRINE | 19

blood orange marmalade, toast, caramelized balsamic onions

CARPACCIO OF BRESAOLA | 22

Black Angus air dried beef, roquette, Parmigiano Reggiano, horseradish, caramelized balsamic

#### FROM THE GRILL

### 200G JOHN DEE 'KEEPERS' EYE FILLET | 49

150+ day grain fed | Black Angus | QLD Famously tender, it's a supremely lean cut with a subtle yet impactful flavour.

#### 350G GREAT SOUTHERN PINNACLE RIB FILLET | 66

pasture fed | British Breed MBS 3+ | TAS Rib Eye is renowned for its combination of both tenderness and bold flavour, this steak simply melts in your mouth.

#### 350G YUGO XB WAGYU RUMP | 45

365 day grain fed | Australian Wagyu MBS 6 - 7 | QLD

Rump has the greatest beef flavour of all the cuts, this waygu cut is packed with flavour with a firmer texture.

## 350G THE BACHELOR SIRLOIN | 47

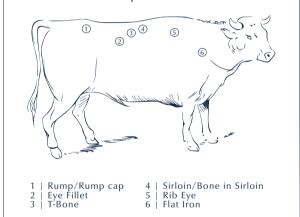
150 day grain fed | Black Angus | QLD The steak lover's choice, this cut is notably tender, rich in flavour and extremely juicy.

## 500G FIVE FOUNDERS T-BONE | 76

Free roaming grain finished | MBS 2+ | QLD Distinguishly juicy and tender with a well balanced

#### **OUR SIGNATURE STEAKS**

We have curated a selection of premium beef, sourced from local farms across Australia with rich marbling, balanced flavour, and consistent tenderness, providing a truly unique culinary experience.



#### 500G JOHN DEE OPTIMAL BONE IN SIRLOIN | 75

150 day grain fed | Black Angus MBS 4+ | QLD

All the succulence of sirloin, but with the bone left in for that added flavour.

#### 250G JOHN DEE KEEPERS FLAT IRON | 55

180 day grain fed | Black Angus MBS 3+| QLD

The Flat Iron is one of the most tender parts of the steer. It's well-marbled, leading to an intense flavour.

#### 450G FIVE FOUNDERS RIB ON THE BONE | 76

Free roaming grain finished | MBS 2+ | QLD

All the tenderness and flavour of the rib, but the bone left on for more flavour

# DRY-AGED STEAK SPECIAL | MP

premium cut | dry aged in house subject to availability

MEAT OF THE MOMENT | MP

Chef Wallace's hand selected premium beef

All steaks served with dressed local leaves and watermelon radish

SAUCES - green peppercorn | wild roasted mushroom | veal jus | chimichurri

**BUTTER** - black truffle butter

MUSTARD - hot english | dijon | wholeseed | horseradish

#### MAINS

LOW & SLOW WAGYU BEEF CHEEK | 46

pappardelle pasta, tomato sugo, salsa verde, ligurian olives, truffled pecorino

FISH OF THE MOMENT | MP seasonal accompaniments

SIDES

FREE RANGE CHICKEN BREAST | 34

wood roasted sweet peppers, chorizo,

chickpeas, eggplant kasundi, jus

400G CHAR GRILLED MORETON BAY BUG | 62

snake bean, green papaya and peanut salad, nam jim dressing

## SPINACH & RICOTTA MALFATTI | 36

wood roasted pumpkin puree, tuscan cabbage, toasted pine nuts and pumpkin seeds, soft goats curd

DUTCH CREAM MASH | 12

BEETROOT, ROQUETTE, MATURE CHEDDAR & PANCETTA | 12 HEIRLOOM TOMATOES, CUCUMBER, GOATS FETA, CARAMELIZED BALSAMIC | 12 WOOD ROASTED CUMIN AND HONEY CARROTS | 12

WAGYU FAT KIPFLER POTATOES | 12

BATTERED ONION RINGS | 12

SAUTEED MUSHROOMS, GARLIC AND CHILLI BUTTER | 12

STEAMED ASIAN GREENS, FRIED SHALLOTS | 12

SEASONAL VEGETABLES WITH TOASTED HAZELNUT BUTTER | 12

TWICE COOKED HAND CUT CHIPS | 12