

ENTREÉS

STONE BAKED SOURDOUGH COBB LOAF | 11
whipped butter, smoked salt, evoo

OYSTERS - NATURAL | 5.5EA
lemon, vinegar, shallots

OYSTERS - KILPATRICK | 5.5EA
smokey bacon, tabasco, worcestershire sauce

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

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

CRISPY SALT & PEPPER QUAIL | 22
pickled shiitake mushrooms and cucumber, truffled mayo

BYRON BAY BURRATA | 22
toast, balsamic, pear, roquette, candied walnuts

CRAB LINGUINE | 25
Moreton Bay blue swimmer crab, linguine, shellfish bisque

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 wagyu 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 buttery sweetness



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

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

FREE RANGE CHICKEN BREAST | 34
wood roasted sweet peppers, chorizo, chickpeas, eggplant kasundi, jus

SIDES

DUTCH CREAM MASH | 12

BATTERED ONION RINGS | 12

BEETROOT, ROQUETTE, MATURE CHEDDAR & PANCETTA | 12

SAUTEED MUSHROOMS, GARLIC AND CHILLI BUTTER | 12

HEIRLOOM TOMATOES, CUCUMBER, GOATS FETA, CARAMELIZED BALSAMIC | 12

STEAMED ASIAN GREENS, FRIED SHALLOTS | 12

WOOD ROASTED CUMIN AND HONEY CARROTS | 12

SEASONAL VEGETABLES WITH TOASTED HAZELNUT BUTTER | 12

WAGYU FAT KIPFLER POTATOES | 12

TWICE COOKED HAND CUT CHIPS | 12