



BREADS

Oven Baked Sourdough 15
French butter, olive oil, sea salt flakes

Toasted Ciabatta Garlic Bread 15

ENTRÉES

Tomato & Goat's Cheese Bruschetta 🍴* 17
Basil, Italian balsamic glaze

Salt & Pepper Squid (I) 18
Roasted spice mix, shallot, chilli, sambal & soy

Soft Shell Crab Salad 🍴 (I) 26
Szechuan-spiced soft shell crab, crispy shallots, pickled cucumber & radish, toasted cashews, Nam Jim dressing

Kangaroo Loin 🍴 28
Red wine & maple glaze, roasted sweet potato, native apple, pomegranate jus

Rabbit & Quail Terrine 28
Shiraz-poached pear, Cumberland sauce, toasted pistachios

Pork Meatball 🍴 17
Chilli, fennel seed & roasted tomatoes

MAINS

Jerk Grilled Eggplant 🍴❤️ 26
Grilled greens, lime & soy dressing

Oven Baked Chicken Breast 🍴 31.5
Buttered potato, king brown mushrooms, garden peas, onion soubise, jus

Three Little Pigs 33
Pork tenderloin, twice-cooked pork belly, pork shoulder croquette

Lamb Backstrap 🍴 48
Pickled raisins, pumpkin purée, dukkha & pistachios

Miso Baked Salmon (A) 49
Ginger & coriander broth, soba noodles

Whisky Braised Beef Ribs 55
Herb mash, smoked paprika corn ribs, whisky jus

FROM THE GRILL

Served with king brown mushrooms, choice of red wine jus or cowboy butter

Beef Rump Cap | True North Angus MBS2 250g 🍴 42

Beef Sirloin | Platinum MBS2 250g 🍴 47

Beef Scotch Fillet | Platinum MBS2 200g 🍴 56

Moreton Bay Bugs 300g (A) 75
lemon myrtle butter, grilled sourdough

T-Bone | Signature Grain-Fed 500g 🍴 75

SIDES

Garden Salad 🍴 10.5
Balsamic glaze

Fries & Garlic Aioli 13.5

Herb Mash Potato 🍴 13.5

Sautéed Green Beans 14
Bacon chutney

Charred Broccolini 14
Lemon zest & pangrattato

Steamed Vegetables 🍴 15

DESSERTS

Affogato 15
Espresso coffee, vanilla ice cream & Frangelico hazelnut liqueur

Belgian Chocolate Cake 🍴 16
Warm Belgian chocolate cake, cherry compote, honeycomb crumble & milk chocolate mousse

Biscoff Apple Crumble Pie 16
Caramelised apple pie with Biscoff crumble, Irish cream toasted almond gelato & anglaise

Banoffee Tart 16
Caramelised banana crèmeux, vanilla tart, banana gel, toasted coconut & coconut ice cream

Australian Cheese Plate 25
Dried fruits, grapes, quince paste & lavosh

Not all ingredients are listed on the menu. Please advise staff if you have any particular dietary requirements and/or allergies before ordering.
A surcharge of 10% applies on Sunday and a surcharge of 15% applies on a public holiday.

🌿 no added gluten 🥛 no added dairy 🍆 vegetarian 🍃 vegan * gluten-friendly option available

Seafood Legend: (A) Australian (I) Imported (M) Mixed origin

A decorative gold geometric pattern consisting of thick horizontal and vertical lines forming a grid-like structure, with some lines extending further to create a cross-like shape in the center.

OTIS