

# WORKSHOP

KITCHEN

Est. 1986

## To Start

**Marinated Olives** VG GF DF ..... 13

### Local Sourdough

Cultured butter, balsamic  
vinegar & EVOO V ..... 14

### Wood Fired Flatbread

Confit garlic, rosemary,  
Grana Padano, EVOO V ..... 14  
Mozzarella, pesto, EVOO V ..... 18

### Freshly Shucked Oysters

**Natural Lemon** GF DF ..... 8 ea  
**Bloody Mary Sauce** GF ..... 8 ea

### Wood Fired Oysters

**Kilpatrick Bacon**,  
Worcestershire DF ..... 8.5 ea  
**Mornay** Gruyere cheese,  
breadcrumbs ..... 8.5 ea

## Entreés

### Grilled Scallops

Romesco sauce, crispy taro,  
toasted almonds, Kangaroo  
Island EVOO DF ..... 33.9

### Confit Duck Ravioli

Rosemary & caper velouté, lumpfish  
caviar, parsley oil ..... 28.9

### Grilled King Prawns

Mango & chilli salsa,  
avocado puree GF DF ..... 34.9

### Butternut Pumpkin Fondant

Roast pumpkin, lemon cream, Grana  
Padano, toasted hazelnuts, brown  
sage butter, vincotto, hazelnut oil,  
fresh herbs V ..... 26.9

### Korean Beef Tartare

Finely diced & seared premium beef,  
crumbed egg yolk, crispy potato,  
pear, radish, chilli, chives, Bulgogi  
dressing DF ..... 31.9

V Vegetarian | VG Vegan | GF Gluten Free | DF Dairy Free Please advise staff of any allergies.

**Sunday surcharge 10%. Public holiday surcharge 15%.**

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# Beef from the Wood Fired Grill

Australian premium beef is chargrilled to perfection on our wood fired Argentine Parrilla Grills highlighting the individual characteristics of different cuts & breeds. Each prime cut is expertly cooked to order over local box wood to impart a delicious smoked flavour & is served with \*your choice of 1 SIDE, 1 MUSTARD, 1 SAUCE.

## Jack's Creek Beef

Willow Tree, NSW **GF DF**

High quality, grain fed Wagyu & Black Angus delivering tender, succulent beef, bursting with flavour. Multiple winner of World's Best Steak!

**\*350gm Pure Black Angus Rump Cap**  
MS3+ | 180 Day Grain Fed ..... **69**

**\*350gm Pure Black Angus Sirloin**  
MS3+ | 180 Day Grain Fed ..... **74.9**

**\*300gm Purebred Wagyu Flank**  
MS8-9+ | 500 Day Grain Fed ..... **90.9**

**\*250gm Pure Black Angus Eye Fillet**  
MS2+ | 180 Day Grain Fed ..... **92.9**

**\*250gm Purebred Wagyu Tri Tip**  
MS8-9+ | 500 Day Grain Fed ..... **95.9**

**\*400gm Pure Black Angus Scotch Fillet**  
MS2+ | 180 Day Grain Fed ..... **96.9**

**\*Cut of the Day** ..... **POA**

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## Thomas Farms

Tintinara, SA **GF DF**

Pure Angus cattle raised on the open pastures with a signature feeding program of local wheat & barley.

**\*350gm Pure Angus Scotch Fillet**  
150 Day Grain Fed ..... **87.9**

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## Mustards

Dijon **GF** | Horseradish **GF** | Hot English **GF**  
Wholegrain **GF**

## Cape Grim

TAS **GF DF**

Raised on rich grass pastures shaped by wild Southern Ocean swells & abundant rainfall, the beef is hand-selected & rigorously graded, rewarding you with pure flavour.

**\*250gm Eye Fillet**  
MS4+ | Grass Fed ..... **85.9**

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## The Vintage Beef Company

North West Coast, TAS **GF DF**

Vintage British cattle are grass fed for at least 60 months & dry aged for 5 weeks. The Vintage Galiciana has superb marbling & rich flavour. Limited availability.

**\*400g Dry Aged Sirloin**  
Grass Fed ..... **84.9**

**1kg Dry Aged T-Bone**  
Grass Fed (2 sides, 2 sauces) ..... **149.90**

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## Sauces

Dianne | Mushroom **GF** | Peppercorn **GF**  
Red Wine Jus **GF DF** | Chimichurri **VG GF DF**  
Café de Paris Butter **GF**

*Additional sauces 7 ea*

# Mains

## Fish Pie

Market fish, mash, spinach, Gruyere  
cheese white sauce, breadcrumbs,  
pickled red onion, parsley, mashed peas  
..... 45.9

## Grilled Mediterranean Vegetables

Zucchini, capsicum, hummus, dukkah,  
crispy chickpeas, lemon oil, lemon, local  
sourdough VG ..... 34.9

## Filipino Chicken Adobo

Soy braised chicken, sautéed kale, grilled  
pineapple, pickled papaya, soft boiled egg,  
roasted sweet potato DF ..... 48.9

## Woodfired Pork Chop

Fried potatoes, Italian tomato sauce with  
bacon & beans, pickled fennel salad DF  
..... 49.9

## Sinigang Market Fish

Miso glaze, Sinigang sauce, tomato,  
eggplant, crispy taro, bok choy, white  
radish, chilli, fresh herbs, parsley oil DF  
..... 54.9

## Slow Cooked Beef Panang Curry

Lemongrass, ginger, chilli, coconut milk,  
coconut rice, naan DF ..... 51.9

## Herb Crusted Lamb Cutlets

Roasted Dutch carrots, brussels sprouts,  
chat potatoes, sherry jus ..... 68.9

# Sides

## Chunky Chips

V ..... 12

## Sweet Potato Fries

V ..... 17

## Desiree Potato Mash

V GF ..... 15

## Creamed Spinach

Grana Padano V GF ..... 14

## Seasonal Vegetables

V GF ..... 16

## Rocket, Pear &

## Walnut Salad

Grana Padano, balsamic  
dressing V GF ..... 15

## Grilled Street Corn Cob

Smoked paprika,  
jalapeno & tomato salsa,  
Grana Padano GF ..... 16

## Garden Salad

VG GF DF ..... 15

# Desserts

## Affogato

Local Antilles coffee, Frangelico,  
vanilla bean ice cream **GF** ..... 19.9

## Dark Chocolate Basque Cheesecake

70% dark chocolate, strawberry ice  
cream, strawberry jus,  
fresh strawberries **GF** ..... 20.9

## Classic Vanilla Panna Cotta

Mango coulis, coconut crumb ..... 17.9

## Tiramisu Cup

Mascarpone cheese, sponge finger  
biscuits, espresso, Marsala wine,  
Dutch chocolate ..... 18.9

## Sticky Date Pudding

Butterscotch sauce,  
vanilla bean ice cream ..... 18.9

# To Finish

## Honey Whisky Float

Vanilla bean ice cream,  
Drambuie, local honeycomb

## Choc Le Caf Float

Chocolate ice cream,  
Local Dobson's Le Caf liqueur,  
coffee bean

## Spiced Rum Float

Passionfruit sorbet,  
Sailor Jerry Spiced Rum,  
dried lemon **GF DF**

## Mediterranean Citrus Float

Lemon sorbet, Campari,  
fresh lemon zest **GF DF**

..... 16 ea

# Cheese

We proudly source & serve the best artisan cheese.  
Ask our friendly staff about today's selection.

## Triple Cream Brie | Washed Rind

Sheep's Milk | Aged Cheddar | Blue ..... 14 ea

Each cheese is served with muscatels, lavosh & quince paste

## Cheeseboard

Selection of Australian & International cheese,  
muscatels, lavosh & quince paste ..... 35