

SNACKS

- Beef dripping & parmesan popcorn (gf) | 6
- Sydney rock oysters, red wine mignonette (gf, df) | 6.5 ea 39, 76
- Fresh sourdough, whipped chicken skin butter or cultured butter, smoked salt (v) 10
- Beef tartare, hot pickled onion, Dijon mustard, cured egg yolk, sourdough crisp (df) | 26
- Schezuan pepper & salt squid, roast chilli & lime, fried garlic, coriander (gf, df) | 25

STEAKS

O'Connor premium Black Angus scotch fillet MB4+ 300gr | 43
28 days dry aged pasture fed, South Gippsland, VIC

O'Connor premium Black Angus sirloin MB4+ 300gr (gf) | 39
28 days dry aged pasture fed, South Gippsland, VIC

Little Joe fillet MB4+ 200gr (gf) | 44
28 days dry aged pasture fed, low-lying flats, VIC

BIG CUTS FOR SHARING - See blackboard for sizes

Little Joe prime bone in ribeye MB4+ (gf) | 14 per 100gr
28 days dry aged pasture fed, low-lying flats, VIC

O'Connor premium Black Angus chateaubriand MB3+ 800gr (gf) | 130
21 days dry aged pasture fed, South Gippsland, VIC

O'Connor premium Black Angus T-bone MB3+ (gf) | 14 per 100gr
28 days dry aged pasture fed, South Gippsland, VIC

BUTCHER'S BLOCK NIGHT

Premium cuts, butcher's prices

SAUCES | ALL 3

- Smoked onion butter (gf)
- Béarnaise (gf)
- Shiraz & tarrogon butter (gf)
- Red chimichurri (gf, df)
- Trio of mustards (gf, df, vg)

SIDES 1 SIDE | 15 3 SIDES | 40

- Triple cooked chips, black garlic aioli (gf, df, v)
- Crumbed mushrooms, mushroom ketchup, thyme (gf, v)
- Mac & cheese (v)
- Citrus salad, baby leaves, shaved fennel, pickled chilli, radish (gf, df, vg)
- Corn cob, tomato, butter, peppercorn leaf (gf, v)
- Green beans, pickled onion, almonds, Persian feta (gf, v, n)

ADD-ONS

- Double free-range fried eggs (gf, v) | 8
- Smoked streaky bacon (gf, df) | 8

DESSERT

- Tiramisu, Brookie's macadamia liqueur (v, n) | 17
- Basque cheesecake, roasted peach ice cream (v) | 16
- Whipped coconut, lime sorbet, summer fruits, passionfruit crumb (gf, df, vg) | 16

GF: GLUTEN FREE DF: DAIRY FREE N: CONTAINS NUTS

Surcharge of 10% on Sundays and 15% on public holidays will be applied. Card payments incur a 0.9% Surcharge.
Discretionary gratuity of 8% is applied to groups of 12 or more.

AUTUMN DINNER

Rosebery

SMALLS

Ora King smoked salmon pastrami, avocado, shaved fennel, citrus salad (gf) | 25

Schezuan pepper & salt squid, roast chilli & lime, fried garlic, coriander (gf, df) | 25

Stracciatella, baby beetroots, pomegranate, mint (gf, v) | 26

Wood roasted halloumi, fermented garlic honey, chilli, za'atar (gf, v) | 19

Beef tartare, hot pickled onion, Dijon mustard, cured egg yolk, sourdough crisp (df) | 26

Roasted garlic & leek hummus, sesame, hazelnut, flatbread (df, vg, n) | 16

BIGS

12 hour slow cooked lamb shoulder, smoked labnah, glazed onions, oregano, jus (gf, df) | 48/86

Miso glazed eggplant, tofu, bean shoots, coriander, spring onion, chilli & peanut (gf, df, vg, n) | 30

Butterflied rainbow trout, seaweed vinaigrette, oyster mushrooms, seablite (df, gf) | 48

Ricotta gnocchi, Swiss chard, pistachio, brown butter, sage (v) | 32

SIDES 1 SIDE | 15 3 SIDES | 40

Triple cooked chips, black garlic aioli (gf, df, v)

Crumbed mushrooms, mushroom ketchup, thyme (gf, v)

Mac & cheese (gf, v)

Citrus salad, baby leaves, shaved fennel, pickled chilli, radish (gf, df, vg)

Corn cob, tomato, butter, peppercorn leaf (gf, v)

Green beans, pickled onion, almonds, Persian feta (gf, v, n)

DESSERTS

Tiramisu, Brookie's macadamia liqueur (v, n) | 17

Basque cheesecake, roasted peach ice cream (v) | 16

Whipped coconut, lime sorbet, summer fruits, passionfruit crumb (gf, df, vg) | 16

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