

SNACKS

- Beef dripping & parmesan popcorn (gf) | 6
- Sydney rock oysters, elderflower mignonette (gf, df) | 6.5 ea 39, 76
- Fresh sourdough, whipped chicken skin butter or cultured butter, smoked salt (v) 12
- Mussel escabche tostada, confit cherry tomato, toum, sweet paprika (gf, df) | 12
- Red snapper crudo, cucumber, finger lime, shiso (gf, df) | 28

STEAKS

O'Connor premium Black Angus scotch fillet MB4+ 300gr (gf) | 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

Brooklyn Valley Black Angus fillet MB3+ 200gr (gf) | 44
28 day dry aged, pasture fed, Gippsland, VIC

BIG CUTS FOR SHARING - See blackboard for sizes

Brooklyn Valley Black Angus bone in ribeye MB3+ (gf) | 14 per 100gr
28 days dry aged, pasture fed, Gippsland, 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 day 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

- Crispy potatoes, confit garlic butter, rosemary salt (gf, v)
- Crumbed mushrooms, mushroom ketchup, thyme (gf, v)
- Mac & cheese (v)
- Woodfired broccolini, preserved orange, mint, hazelnut (v, vg, df, gf, n) | 16
- Leaves, citrus, pickled chilli (v, vg, df, gf) | 14

DESSERT

- Roasted pineapple jam donut, coconut crumble, coconut sorbet (vg, df) | 16
- Scorched brown sugar meringue, raspberry, wattle seed (v, gf) | 16
- Milk chocolate mousse, hazelnut, passionfruit sherbet (n, v) | 16

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

Surcharge of 10% on weekends and 15% on public holidays will be applied. Card payments incur a 1% Surcharge.
Discretionary gratuity of 8% is applied to groups of 12 or more.

SPRING DINNER

Rosebery

SMALLS

Schezuan pepper & salt squid, roast chilli & lime, fried garlic, coriander (gf, df) | 27

Red snapper crudo, cucumber, finger lime, shiso (gf, df) | 28

Brisket croquette, smoked tallow mayonnaise, watercress, pickled cucumber (gf, df) | 22

Caramelised onion hummus, sesame flatbread (vg, v, df) | 16

Black Angus beef skewer, blood orange kosho, ginger jam (gf, df) | 19

BIGS

Coal roasted barramundi, macadamia miso, furikake, warrigal greens (gf, df, n) | 42

Porchetta, roasted peach, leek puree, jus (df) | 39

Spiced rubbed, wood fired cauliflower, chipotle lime crema, chilli cashews (gf, df, vg, v, n) | 30

SIDES 1 SIDE | 15 3 SIDES | 40

Crispy potatoes, confit garlic butter, rosemary salt (gf, v)

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

Mac & cheese (v)

Woodfired broccolini, preserved orange, mint,

hazelnut (v, vg, df, gf, n) | 16

Leaves, citrus, pickled chilli (v, vg, df, gf) | 14

DESSERTS

Roasted pineapple jam donut, coconut crumble, coconut sorbet (vg, df) | 16

Scorched brown sugar meringue, raspberry, wattle seed (v, gf) | 16

Milk chocolate mousse, hazelnut, passionfruit sherbet (n, v) | 16

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

A surcharge of 10% on Sundays and 15% on public holidays will be applied. Card payments incur a 1% Surcharge. Discretionary gratuity of 8% is applied to groups of 12 or more.