

SNACKS

- Sydney rock oysters, kumquat mignonette (gf, df) | 6.5 ea 39, 76
- Fresh sourdough, roast chicken skin butter or cultured butter, smoked salt (v) | 12
- Australian Bay lobster roll | 19
- Fire roasted eggplant, harissa, Dukkha, sweet potato chips (vg, gf, n) | 17
- Market fish crudo, plum, cucumber, radish, chilli (gf, df) | 28

STEAKS

- O'Connor premium Black Angus scotch fillet MB4+ 300gr (gf) | 43
pasture fed, South Gippsland, VIC
- O'Connor British-bred sirloin 300gr (gf) | 39
pasture fed, South Gippsland, VIC
- Brooklyn Valley Black Angus fillet MB3+ 200gr (gf) | 44
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
pasture fed, South Gippsland, VIC

BUTCHER'S BLOCK NIGHT

Premium cuts, butcher's prices

SAUCES | ALL 3

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

SIDES 1 SIDE | 15 3 SIDES | 40

- Crumbed mushrooms, mushroom ketchup, thyme (gf, v)
- Mac & cheese (v)
- Mixed leaf salad, citrus, fennel, pickled chilli (df, gf, v, vg)
- Crispy potatoes, confit garlic butter, rosemary salt (gf, v)
- Skin-on Chips, Ducks' salt (gf, df, v, vg)

DESSERT

- Baked brown butter cookie, fig jam, sourdough custard (v) | 16
- Passionfruit curd, finger lime, meringue, almond (vg, n) | 16
- Milk chocolate mousse, popcorn ice-cream, chocolate sauce (v) | q 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.

AUTUMN DINNER

Rosebery

SMALLS

Fire roasted eggplant, harissa, Dukkha, sweet potato chips (vg, gf) | 27

Market fish crudo, plum, cucumber, radish, chilli (gf, df) | 29

Baked haloumi, honey, pear, za'atar (gf, v) | 24

BBQ leeks, cashew cream, pickles, tarragon, quinoa (gf, v, vg, n) | 26

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

BIGS

Baked gnocchi, vodka sauce, pangrattato (v) | 34

Market fish, red curry sauce, fennel, bottarga (gf, df) | 46 / 74

Wood roasted chicken, green sambal, jus (gf, df) | 42 / 70

Wood fired cauliflower, chipotle creme, chilli cashews (gf, df, v, vg, n) | 30

SIDES 1 SIDE | 15 3 SIDES | 40

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

Roasted sugarloaf cabbage, tahini vinaigrette (gf, v)

Mixed leaf salad, citrus, fennel, pickled chilli (df, gf, v, vg)

Skin-on chips, Ducks' salt (gf, df, v, vg)

DESSERTS

Baked brown butter cookie, fig jam, sourdough custard (v) | 16

Passionfruit curd, finger lime, meringue, almond (v, n) | 16

Milk chocolate mousse, popcorn ice-cream, chocolate sauce (v) | 16

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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.