

BAR FARE

SOURDOUGH cultured butter, puffed grain	\$6
CARROT CRACKERS taramasalata, coriander	\$16
CHEESE BURGER wagyu beef, swiss cheese, pickle, house ketchup, fries	\$26
ANTIPASTI FOR TWO salumi, mustard fruits, pickles, olives, grilled bread	\$34
GRUYÈRE DE COMTÉ JAFFLE with fries & pickle	\$20
HAM & AGED CLOTHBOUND CHEDDAR JAFFLE with fries & pickle	\$20

OYSTERS

FRESHLY SHUCKED \$24/\$42
served with mignonette & dark rye bread
Ask for today's selection

SMALL PLATES

FIRE ROASTED PEPPERS goat's feta, white anchovy, marjoram, seeds GF, V	\$21
HAND CUT BEEF TARTARE confit yolk, smoked beetroot, capers, mustard	\$22
SMOKED CHICKEN TERRINE roasted grapes, celery, apple chutney	\$22
BONITO horseradish, crème fraîche, okahijiki, rye crumb, white soy	\$24
BBQ OCTOPUS chorizo, potato, cucumber, wakame, saffron	\$26

LARGER PLATES

SALT-BAKED CARROTS teriyaki, leeks, sweetcorn custard, furikake GF, V	\$30
PORK JOWL SCHNITZEL mustard, radish, mint, burnt lemon	\$32
SQUID INK MACCHERONI prawn, chilli, green olive, tomato sugo	\$34
BARRAMUNDI charred onion, zucchini, sherry caramel, puffed grains, wakame	\$39
WHOLE ROAST CHICKEN FOR TWO with potato purée allow 40 mins	\$59

FROM THE GRILL

250G RUMP CAP Grainge Signature MB3+	\$44
250G SIRLOIN Riverina Angus	\$43
350G SCOTCH FILLET Pasture fed Pinnacle	\$46
700G T-BONE Grainge Silver	\$90

Choice of sauces
béarnaise, red wine, mustards, peppercorn

ON THE SIDE

HOUSE SALAD baby cos, pecorino, hazelnut, chardonnay dressing GF, V	\$11
POTATO PURÉE GF, V	\$10
SHOESTRING FRIES roasted garlic mayo V	\$9
ROASTED BROCCOLI honey, mint, harissa GF, V	\$11
KALE chilli, garlic, lemon GF, V	\$11

CHEFS TASTING \$79 PP

whole table only *minimum of 2*

SOURDOUGH
CARROT CRACKERS
SMOKED CHICKEN TERRINE
BONITO
SQUID INK MACCHERONI
250G RUMP CAP
HOUSE SALAD + POTATO PURÉE
DESSERT
select one from the menu or cheese selection *add \$5 pp*

DESSERTS

BEETROOT CAKE crème fraîche ice-cream, beetroot curd, walnuts	\$17
BITTERSWEET CHOCOLATE PAVÉ oranges, choc crackles, almond sorbet GF	\$17
RASPBERRY & WHITE CHOCOLATE MILLE FEUILLE blackberries, pistachio	\$18
BOMBE ALASKA banana, dulce de leche, passionfruit, rum	\$18
LOCAL CHEESES grapes, lavosh, oat crackers	\$28

IS IT THE WEEKEND?

Make it bottomless! See back of menu...

BOTTOMLESS LUNCH

*Available Saturday & Sunday
12PM - 2PM OR 2PM - 4PM*

Minimum of 2

FIRE ROASTED PEPPERS

goat's feta, white anchovy, marjoram, seeds GF, V

BARRAMUNDI

charred onion, zucchini, sherry caramel, puffed grains, wakame

250G RUMP CAP

Grainge Signature MB3+

DESSERT

select one from the menu

\$90 PP

*Set menu + Aperol Spritz on arrival +
2 hours of bottomless beers & wines*

\$120 PP

*Set menu + Aperol Spritz on arrival +
2 hours of bottomless beers & premium wines*

**Selected beers & wines only*

ESQUIRE

DRINK + DINE