

MAIN

Eye Fillet (Medium Rare) Green Hill Black Angus Eye Fillet 200 Grams (gf) \$60
Potato Gratin, Broccolini, Braised Shallot, Béarnaise Sauce

Sher Wagyu Eye Fillet 9+ (Medium Rare) 200 Grams (gf) \$100
Potato Gratin, Broccolini, Braised Shallot, Béarnaise Sauce

Dry Aged Aylesberry Duck Breast (Medium Rare) \$59
Western Victoria, Winter Spiced Glazed, Roasted Vegetable, Beetroot Purée, Confit Prune, Lingonberry Jus (gf, df)

Baby Barramundi \$48
Northern Territory, Pan Fried, Saffron Rice, Charred Greens, Caper Dill Vinaigrette, Vadouvan (gf, df)

Lobster and Herb Risotto \$65
Western Australian Lobster, Pea, Asparagus, Herb Huile de Piment (gf)

Smoked Eggplant \$48
Mushroom Jerky, Pickled Vegetable, Saffron Rice, Chimichurri, Vadouvan (gf, df, veg)

Lamb Rack (Medium Rare) \$58
Greenhill Lamb, Rum Honey Glazed, Parmesan Polenta, Roasted Pumpkin, Chimichurri, Port Jus (gf)

Venison Eye Fillet (Medium Rare) \$60
Wild Harvested Red Deer, South Western Victoria,
Dijon Glazed, Dauphinoise Potato, Pumpkin, Beetroot Purée, Béarnaise Sauce

EXTRAS

Sydney Rock Oyster 3ea \$20 6ea \$35
Champagne Mignonette

Country Grain Dark Rye Bread \$18
Smoked Butter, Black Salt

Duck Fat, Sage Roasted Chats \$20
Tomato Sauce (gf)

Arugula Salad \$20
Harrisa Pumpkin, Meredith Goat Cheese, Smoked Almonds, Seeded Mustard Dressing (gf)

Shoestring Fries \$16
Tomato Sauce (gf)

(gf) gluten free (gfo) gluten free option (df) dairy free (dfo) dairy free option (veg) vegetarian

Red meat is served pink. No alteration to menu, no vegan option. Menu can change without prior notice.

No split bills. All card transactions will incur a 1% surcharge. Public Holidays will incur a 15% surcharge. Please note, not all the ingredients are listed on the menu.

We will take every precaution for guests with severe allergies, however, cannot guarantee against trace elements present in our dishes.