

TO START OR SHARE

Garlic Bread

cheese topper | \$3

Trio Of Dips (V)

grilled sourdough flatbread | hummus | tzatziki | smoked butternut squash

Natural Oyster (GF | DF)

lemon | mignonette dressing

5 each

Grilled Kilpatrick Oyster (GF | DF)

bacon | green shallots | Kilpatrick sauce

6 each

Calamari Strips (DF)

lime mayo

18.5

Pork Belly

miso caramel | pickled cucumber | oyster cream | wild rice

21.5

Chicken Wings (GF)

buffalo sauce | celery sticks | blue cheese dressing

22.5

Charcuterie Plate

sopressa milano | grilled zucchini | prosciutto | red peppers | bresaola | lonza | marinated olives

23.5

SALADS

Iceberg (GF | DF | V | VG)

cucumber | pickled green chili | mint

12.5

Greek (GF | V | VGO)

cucumber | tomato | red onion | capsicum | feta | olives

16.5

Caesar (GFO)

cos lettuce | crispy bacon | croutons | caesar dressing | parmesan

21.5

Tiger Prawn

avocado | radish | basil | lettuce | thousand island

26.5

There is a body of evidence developing that frying food in seed oils carries a range of health risks. To minimise these risks, and to maximise deliciousness, we're using beef tallow in our deep fryers. If for cultural, religious or dietary reasons you would prefer your meal prepared using a non-meat alternative, please advise your server and we'll happily accommodate your preferences.

All main meal prices are member pricing, non members can choose to add \$5 to advertised price or ask your server about signing up as a member for \$2.

(V) VEGETARIAN | (VG) VEGAN | GLUTEN FRIENDLY (GF) | DAIRY FREE (DF) | (O) AVAILABLE UPON REQUEST

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PASTA

Pumpkin Ravioli (V)

pumpkin sauce | burnt sage butter | toasted almond | parmesan cheese

21.5

Prawn Tagliatelle (GFO | DFO)

red chili | semi dried cherry tomatoes | garlic | parsley | lemon | olive oil

26.5

Gnocchi (GF | V | VGO)

truffled cream sauce | wild mushrooms | parmesan cheese

22.5

Bolognaise (GFO)

beef ragu | pappardelle | parmesan

24.5

SCHNITZELS

All schnitzels come with house salad or coleslaw.
plus, our farmhouse style potato bake or thick cut chips, and your choice of sauce.
Ask your waiter about our premium sides to upgrade for \$6.

Chicken Schnitzel

24.5

Eggplant Schnitzel (V | VGO | DF)

22.5

Crumbed Steak Schnitzel

37.5

Add a parmy topper | \$4

Sauces

red wine | mushroom | peppercorn | gravy | diane
extra sauce - small \$4 | large \$6

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SIGNATURE MAINS

Grilled Market Fish (GF)

green beans | toasted almonds | burnt lemon butter & capers

36.5

Osso Bucco (GF)

saffron risotto | gremolata

34.5

Smoked Duck Breast

roasted root vegetables | braised baby gem | burnt orange sauce

46.5

Chargrilled Zucchini (V | VGO | GF)

farmhouse style potato bake | roasted carrots | fried brussel sprouts

22.5

Chargrilled Chicken Breast (GF)

wild mushroom fricassee | mashed potato | tarragon sauce

36.5

Crumbed Pork

breaded pork cutlet | smoked tomato jam | japanese mayo
pecorino | rocket & pear salad

36.5

Chef's Signature Smoked 250-day Grain Fed MB 2 Brisket | \$28.5

rubbed, air dried with our own secret salt blend
slow roasted & smoked

grilled rib of sweet corn | brussels sprout & goat's curd slaw
farmhouse style potato | brisket dripping sauce
smoky garlic cream
(GF)

Milly Hill Lamb Shoulder Share Plate For Two | \$75

slow cooked shoulder of lamb
roasted carrots | greek salad | lemon potatoes | lamb sauce
(GF)

This is a pre-order item only, please order when booking your reservation, minimum 24 hours' notice required

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GRILL SELECTION

All steaks come with house salad or coleslaw,
plus, our farmhouse style potato bake or thick cut chips, and your choice of sauce.
Ask your waiter about our premium sides to upgrade for \$6.

Eye Fillet 200g teys grass fed angus qld	40.5
Rump Steak 250g southern ranges grass fed hereford mb4	28.5
Scotch Fillet 300g blue diamond grain fed british & european cross kilcoy qld	38.5
Rib Fillet 300g jbs 100-day grain fed angus qld	48.5
Striploin 300g black diamond grain fed british & european cross mb2+ kilcoy qld	37.5
Sirloin 350g 36° south british breed grain fed msa beef mb5+ southern aus	47.5
Scotch Fillet 400g riverine premium grain fed msa beef mb2 nsw	72.5
Rib on the Bone 450g selected pasture raised 90-day grain finished beef	84.5

Moreton Bay Bugs 500g | 84.5

watercress & fennel | lemon | garlic butter

Sauces & Butters

red wine | mushroom | peppercorn | gravy | diane
café de paris butter | truffle butter
extra sauce - small \$4 | large \$6

Add Grilled U8 King Prawns (2) | \$19

lemon (GF | DF)

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SIGNATURE RESERVE BEEF

Chef's private selection of premium and award winning wagyu cuts.

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Tri Tip 250g 2gr full blood 450-day ration fed wagyu mb8-9 qld	80
Scotch Fillet 450g kidman premium full blood 200-day grain fed wagyu mb5 nt	120
Striploin 400g phoenix wagyu certified f1 - f3 365-day grain fed mb9	140
Sirloin on the Bone 500g chauvel purebred 430-day grain & citrus fed wagyu mb6-7 qld	180
Rib on the Bone 500g heritage full blood 450-day ration fed wagyu mb4-5 qld	190

Sauces & Butters

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café de paris butter | truffle butter
extra sauce - small \$4 | large \$6

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lemon (GF | DF)

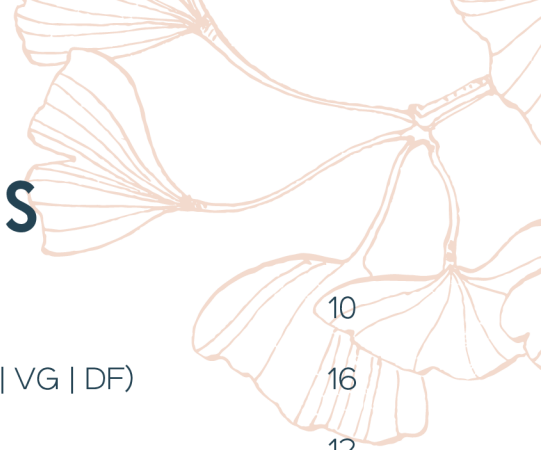


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SIDES & TOPPERS



Thick Cut Chips aioli (GF V DF)	10
Fried Brussels Sprouts ponzu sesame crispy onion (GF VG DF)	16
Seasonal Greens olive oil (GF VG DF)	12
Carrots fennel seeds paprika thyme (GF VG DF)	12
Kipfler Potato rosemary salt (GF VG DF)	12
Roasted Pumpkin cumin red onion yoghurt mint (GF V DFO)	12
Farmhouse Style Potato cream onion garlic bake (GF V)	14
Onion Rings (DF V)	7
Calamari Rings	8
Creamy Garlic Prawns (GF)	10

DESSERTS



Apple Crumble (V) cream anglaise vanilla bean ice-cream	12
Pavlova (GF V) whipped caramel cream banana roasted pineapple passionfruit	12
Tiramisu (V) espresso-soaked ladyfinger biscuits whipped mascarpone chocolate	16
Mango Gelato (DF VG) tango mango coulis	8
Cheese Plate (V) grissini blue hard soft quince paste muscatels	26.5

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