
Sydney Rock Oysters

Oysters grow naturally on the rocks of estuaries along the Eastern Australian coastline, from Wingan Inlet in eastern VIC to Moreton Bay in QLD. These native oysters are known as Sydney Rock Oysters.

Natural with lemon | Red wine shallot dressing | Kilpatrick

1/2 DOZ 29 | DOZ 50

Small Dishes

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| Sonoma Sourdough, Salted Butter | 8 |
| Marinated Olives | 8 |
| Pan-Fried Chorizo, Sherry Vinegar | 13 |

Entrée

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| Prawns, Chilli, Garlic, Parsley & lemon | 22 |
| Beef Tartare, Capers, Cornichons, Mustard, Cured Egg Yolk, Crostini | 24 |
| Chicken Liver Parfait, Pickled Zucchini, Toast | 19 |
| Fried Calamari, Chilli Salt, Lime Aioli | 20 |
| Fried Pastry, Ricotta, Broadbean, Fennel, Green Olives, Herbs | 19 |

Mains

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| Black Truffle & Porcini Chicken Gallontine, Saute Gnocchi, Asparagus, Madeira Jus | 39 |
| Roasted Kingfish, Spiced Beetroot Relish, Crisp Prosciutto | 40 |
| Beef Wellington, Roasted Dutch Carrots, Red Wine Jus | 56 |
| Saute Gnocchi, Peas, Asparagus, Oyster Mushrooms, Chestnuts | 30 |

Riverina Pasture Fed - Wagga Wagga NSW

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| Petite Fillet YG | 160g | 39 |
| Eye Fillet YG | 200g | 48 |
| Fillet Mignon YG with Bacon & Garlic Butter | 200g | 49 |
| Lobster Tail Surf & Turf Eye Fillet with Petite Lobster Tail, Garlic Thyme Butter | 200g | 72 |

Grasslands Pasture Fed - NSW

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| Petite Sirloin YG (MSA) | 200g | 45 |
| Rib-Eye (MSA) | 300g | 59 |
| Rib-Eye (MSA) Surf & Turf Prawns, Béarnaise Sauce | 300g | 65 |
| Bone in Rib-Eye (MSA) | 500g | 78 |

Nolans Private Selection - Gympie S.E QLD

(MSA) 90 Day Grain Fed Tender Stretched

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| T-Bone | 500g | 62 |
| T-Bone Kilo | 1000g | 99 |

Westholme Wagyu - QLD

300 Day Grain Fed MBS 5+

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|----------------------------|------|----|
| Wagyu F1 Cross Top Sirloin | 250g | 56 |
| Wagyu F1 Cross Rib-Eye | 300g | 89 |

Certified Angus - Wagga Wagga, NSW

(MSA) 150 Day Grain Fed MBS 2+

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| Eye Fillet | 200g | 60 |
| Bone in Rib-Eye | 650g | 86 |
| Rump | 300g | 36 |
| Rib Eye | 350g | 66 |

Havericks Dry Aged Beef- NSW

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|--------------------------|------|----|
| Dry Aged Bone in Sirloin | 400g | 68 |
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Salads

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| Green Leaf & Herb Salad | 11 |
| Radicchio, Pear, Gorgonzola, Candied Walnuts | 14 |
| Heirloom Tomato Salad, Eshallot, Baby Capers, Basil, Aged Balsamic | 13 |

Sides

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| Burrata, Peas, Fennel, Herb Emulsion | 11 |
| Roasted Mushroom, Confit Garlic Parsley | 12 |
| Seasonal Greens, Macadamia Butter | 11 |
| Roasted Bone Marrow, Parmesan Crust | 12 |

Steak Extras

Butter

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|------------------------------|-----|
| Blue Cheese Garlic & Thyme | 3.5 |
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Sauce

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|-------------------------------|-----|
| Béarnaise Pepper Mushroom | 4.5 |
| Red Wine Jus | 3.5 |

Surf & Turf

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|---|----|
| Roasted Tiger Prawns, with Béarnaise Sauce | 11 |
| Grilled Petite Lobster Tail with Garlic Butter | 27 |

MSA = Meat Standards Australia

MBS = Marble Score | YG = Yearling

Cooking Temperatures

BLUE Sealed on the outside while steak is at room temperature. Completely red throughout. Suggested cut: Eye Fillet

RARE Cooked for approximately two minutes on each side. Meat is warm throughout, still very bloody. Suggested cut: Eye Fillet & Sirloin

MEDIUM RARE Center is very pink, slightly brown toward the exterior. Completely heated throughout. Suggested cut: Sirloin, T-Bone & Rump

MEDIUM Thin line of pink through the center surrounded by grayish-brown that darkens toward the exterior. Suggested cut: T-Bone, Rump, Rib Eye

MEDIUM WELL It has a golden-brown exterior and grayish-brown interior, slightly pink in the center. Suggested cut: Rib Eye, T-Bone

WELL DONE Very firm with little juice, grey throughout. Suggested cut: Any steak on a bone & Rib Eye