

GARDEN Grill

to start

Mt Zero olives (v/vg/gf) 6

sourdough + cultured butter (v) 6

stracciatella w. black olive tapenade
+ baby cucumbers (v/gf) 15

ginger beef skewers w. yuzu aioli 18

smoked salmon carpaccio w. caperberry
salsa + dill (gf) 17

wagyu bresaola w. horseradish + organic
rocket (gf) 18

spiced cauliflower fritters
w. lemon (v/vg) 13

tiger prawns w. spiced coconut curry 18

charcuterie board 28

grill

Red Gum Creek sirloin 250g (gf) 35

Sher Wagyu rump 250g (gf) 37

King Island scotch fillet 350g (gf) 42

Great Southern eye fillet 200g (gf) 46

all steaks served w. roasted rosemary potatoes
+ mushroom jus

share with me

chef's selection to share
\$55pp or \$75pp

v = vegetarian vg = vegan gf = gluten free

0.7% surcharge applies on eftpos + credit card transactions
15% surcharge applies on public holidays

classics

mushroom linguini w. truffle
pecorino + chilli (v) 22

wagyu cheeseburger w. bacon + fries 22

chicken parmigiana
w. leaves + fries 24

veal schnitzel w. mash potato
+ sauce diane 34

St Bernard pork outlet w. cider braised
onions + apple slaw (gf) 30

braised wagyu beef bourguignon w. chive
mash + pickled mushrooms (gf) 29

market fish w. celeriac, hazelnut
+ target beetroot (gf) mp

saffron risotto w. chestnut
+ pine mushrooms (gf/v/vg on request) 23

sides

chips 9

roasted rosemary potatoes (v/vg) 9

five spice pumpkin w. maple
+ toasted seeds (v/vg) 11

rocket, parmesan + pear salad (v) 6/11

French green salad w. balsamic
+ radishes (v/vg) 6/11

sweet

sticky toffee pudding 12

chocolate mousse 12

coconut sorbet 10

cheese 10/20/28