
FROM THE GRILL



STEAKS & RIBS

200g Eye Fillet	Grass	Darling Downs QLD	49
300g Black Angus Premium Tenderloin	Grass	Darling Downs QLD	65
250g Angus Rib Eye of the Fillet MB5+	Grain	Darling Downs QLD	55
250g Angus Rump	Grass	O'Connors, Gippsland VIC	39
200g Wagyu MB8+ Flat Iron	Grain	Jack's Creek NSW	68
250g Spinalis MB5+	Grain	Darling Downs QLD	75

Arguably the most mouth-watering cut in the world

All our steaks are served with Chef's house slaw, crispy polenta. (GF)

USA Style Ribs

Half Rack 39 | Full Rack 68

Cooked overnight, individually glazed in Chef's sticky Asian-inspired peppered sauce.

Combos

Half Rack & Garlic Prawns	75	Half Rack & 250g Angus Rump	66
Half Rack & 200g Eye Fillet	69	Add Extra Half Rack	30

All our ribs are served with Chef's slaw and fries.

RED'S SHARES

1kg **Black Angus T-Bone** 99

Grain, O'Connors, Gippsland VIC
(Chef recommends medium rare temp) (GF)

600g **Rib Eye of the Fillet** 95

MB5+ Grain, Darling Downs QLD
Coriander, mint, & chilli chimichurri (GF)
COOKED MEDIUM *(Sorry, Chef does not recommend any lower temperature!)*

Brochette of Angus Eye Fillet 79

Half metre skewer of 600g sous vide filet mignon, finished on the chargrill, with seasonal veg, salsa criolla, warm pita

All our share plates are served with two sides and two sauces of your choice.

Our larger share plates are all cooked to order and can take up to 45 minutes or more during peak periods. Please be patient, and bon appetit!

Condiments

Red wine, Peppercorn, Mushroom, Chimichurri, Béarnaise, Garlic Aioli

2 each

*All our beef products are Halal certified.
15% surcharge applies on public holidays*

Menu subject to change. Unfortunately we cannot cater to allergies, coeliac disease, and other conditions.



SPECIALS

LOVE MY LOCAL

\$14 cocktails, **\$8** beer, wine, and spirits
All Day, Every Day

FROM
\$8

LUNCH SPECIAL

2 courses - **\$39** | 3 courses - **\$49**
Monday - Saturday until 3:30pm

FROM
\$39

SUPER TUESDAY

Minimum 2 guests | Minimum 3 courses each
Tuesdays from 5pm

50%
OFF FOOD

SHANKS & SHIRAZ

Lamb Shank **\$35** | Glass of Shiraz **\$8**
Wednesdays from 5pm

\$35

STEAK NIGHT

200g Eye Fillet - **\$30**
250g Rib Eye of the Fillet - **\$40**
200g Wagyu MB8+ Flat Iron - **\$50**
Thursdays from 5pm

FROM
\$30

SUNDAY ROAST

Wagyu MB8+ Flat Iron, slow roasted overnight
Sundays all day

\$38

BREADS

Warm sourdough cob, EVOO, house butter (V)	12
Freshly baked garlic sourdough (V)	15
Garlic sourdough cob, garlic herb butter, grated pecorino (V)	16
Dips	
Cucumber, garlic, yoghurt, lemon rind, grated feta (GF, V)	9
Roast capsicum, sour cream, fried shallots, cream cheese (GF, V)	10
Warm marinated olives (GF, DF, VGN)	9

OYSTERS

Iced		5/10
Natural Pacific oysters, French mignonette (GF, DF)		29/55
Creme fraiche, black caviar, dill (GF)		32/59
Hot		5/10
Chef's Kilpatrick, Worcestershire, house BBQ sauce (DF)		30/56
Simply béarnaise, herbed crumb		32/59
Iced Oyster Tasting Plate (16) - 8 of each from iced selection		81
Hot Oyster Tasting Plate (16) - 8 of each from hot selection		83

ENTRÉE

Crispy Buffalo Wings , ranch sauce, chives	18
Local Calamari , rocket, shaved fennel, mustard dressing, salsa verde aioli (DF)	21
Beef Carpaccio , creamy garlic, lemon, rocket, grana padano, capers, basil oil (GF)	23
Wagyu and Chorizo Meatballs , spiced tomato sauce, smoked provolone, crusty bread (GFO, DFO)	22
Baked Brie , Jersey milk double brie, crisp filo pastry, caramelised apple, toasted Szechuan honey, vincotto, pistachio (V)	26
Garlic Prawns , minced garlic, EVOO, chilli, butter, parsley, lemon, toasted sourdough (GFO)	27
Mushroom Arancini , house red sauce, salsa verde, bocconcini, parmesan (GF, V)	21

SIDES **Select any 3 for 36**

Slaw	15	pomegranate, radish, butter lettuce, buttermilk dressing (GF, V)
Shaved cabbage, red onion, pomegranate, creamy lime dressing (GF, DF, V)		
Brussels Sprouts	17	Creamed Potato Mash
Smoked bacon, aged balsamic (GF)		Chef's sous vide & whipped potato mash, Grana Padano grate (GF, V)
Fries	13	Potato
Sea salt, aioli (GF, DF, V)		Crunchy chats, house bearnaise, sea salt (GF, V)
Carrot	14	
Honey glazed, toasted pine nuts, sorrel (GF, V)		
Salad	18	
Cucumber, tomato, pickled red onion,		

MAINS

Beef Lasagne **42**

Beef ragu alla bolognese, parmesan rosato, basil oil, toasted sourdough

Fish **42**

Pan-fried barramundi, crushed potato and leek, fresh dill yoghurt sauce (GF)

Wagyu Cheeseburger & Frites **29**

Double Wagyu beef patties, double cheddar, baked brioche, wild pickles

Kewpie, relish, dijon

ADD MAPLE BACON +5

ADD FRIED FREE RANGE EGG +2

Red's Pie **38**

Premium Wagyu beef, potato cream, mushy peas, red wine jus

Bangers & Mash **39**

Char-grilled skinless pork sausages, creamed mash, port jus, chimichurri (GF)

Lamb Shank **39**

Slow braised garlic butter shank, sous vide mash, red wine jus (GF)

Roast Chicken **39**

Deboned half free-range chicken, crispy skinned, sous vide mash, umami sauce (GF)

Vegetarian **35**

Roast cauliflower, pearl barley, baby carrots, kale, tahini yoghurt, pomegranate, fried

chickpeas (GFO, DFO, VGO)

Gnocchi **36**

Cream of three cheese, basil pesto sauce, pan-fried potato gnocchi, shaved parmesan, toasted pine nuts (V)

DESSERT

Crème Brûlée	22	Salted Caramel & Chocolate Tart	18
Classic vanilla crème, berry compote, double cream (V, GF)		Milk mousse, shaved chocolate, dark chocolate crumb	
Pear & Ricotta Tart	19	Sorbet	12
Italian meringue, berry sauce, roasted pistachio (GF)		Sorbet with mixed berries - see your waiter for details (GF, DF, VGN)	
Apple Pie	19		
Apple and cinnamon ice cream, caramel sauce, blackberry (V)			

TO SHARE

Cheese Board	28	Three cheeses with local honey, cold poached figs & apricots, charcoal rice crackers, wild pickled cucumbers (GF, V)
St. Agur Blue, Head of the Monk, Yarra Valley Double Brie		

COCKTAILS & CHEESE All 28

All cocktail & cheese boards are served with charcoal crackers, honey, rose poached fruits.

French 75 & Double Cream Brie	Manhattan & St. Agur Blue	Sazerac & Head of the Monk
Bombay Sapphire gin, lime juice, mint	Makers Mark, Angostura Bitters, smoked cinnamon quill	Bombay Sapphire gin, Rosso Vermouth, Campari

DESSERT COCKTAILS *Not to share ;)*

Chocolate Martini	19	Salted Caramel White Russian	21
Vodka, chocolate syrup, Bailey's, chocolate liqueur		Vodka, Kahlua, cream, ice, caramel sauce, sea salt	
Grasshopper	18	Nitro Espresso Martini	14
Creme de menthe, creme de cacao, cream, chocolate shavings		Vodka, Kahlua, espresso	

LUNCH MENU *Monday - Saturday*

Two Courses - 39

Three Courses - 49

ENTRÉE (Select One)

Beef Carpaccio, creamy garlic, lemon, rocket, grana padano, capers, basil oil (GF)

Wagyu and Chorizo Meatballs, spiced tomato sauce, smoked provolone, crusty bread (GFO, DFO)

Mushroom Arancini, house red sauce, salsa verde, bocconcini, parmesan (GF, V)

Oysters Natural (5), natural Pacific oysters, French mignonette (GF, DF) **(Supp \$6)**

MAIN (Select One)

Red's Pie, premium Wagyu beef, potato cream, mushy peas, red wine jus

Steak, 250g Angus rump, Chef's house slaw, crispy polenta (GF)

Roast Chicken, deboned half free-range chicken, crispy skinned, sous vide mash, umami sauce (GF) **(Supp \$3)**

Fish, pan-fried barramundi, crushed potato and leek, fresh dill yoghurt sauce (GF)

Bangers & Mash, char-grilled skinless pork sausages, creamed mash, port jus, chimichurri (GF)

Vegetarian, roasted cauliflower, pearl barley, baby carrots, kale, tahini yoghurt, pomegranate, fried chickpeas (GFO, DFO, VGO)

Wagyu Cheeseburger & Frites, double Wagyu beef patties, double cheddar, baked brioche, wild pickles, kewpie, relish, dijon *Voted the best cheeseburger on the East Coast!*

ADD MAPLE BACON +5

ADD FRIED FREE RANGE EGG +2

DESSERT (Select One)

Sorbet with mixed berries - see your waiter for details (GF, DF, VGN)

Nitro Espresso Martini, vodka, Kahlua, espresso

Salted Caramel & Chocolate Tart, milk mousse, shaved chocolate, dark chocolate crumb

One Cheese with local honey, cold poached figs & apricots, charcoal rice crackers, wild pickled cucumbers (GFO, V) *Please see your waiter for this week's cheese selection.*

SUPER TUESDAY *Dinner*

Minimum 2 Guests - 3 Course Menu - 50% off Food Only
Select one dish from each course

ENTREE (COURSE 1)

- | | | | |
|----|---|---|----|
| 29 | Oysters (5) , natural Pacific, French mignonette (GF, DF) | Oysters (5) , Chef's Kilpatrick, Worcestershire, house BBQ sauce (DF) | 32 |
| 18 | Crispy Buffalo Wings , ranch sauce, chives | Local Calamari , rocket, shaved fennel, mustard dressing, salsa verde aioli (DF) | 21 |
| 22 | Wagyu and Chorizo Meatballs , spiced tomato sauce, smoked provolone, crusty bread (GFO, DFO) | Mushroom Arancini , house red sauce, salsa verde, bocconcini, parmesan (GF, V) | 21 |

MAINS & STEAKS (COURSE 2)

- | | | | |
|----|---|---|----|
| 42 | Beef Lasagne , beef ragu alla bolognese, parmesan rosato, basil oil, toasted sourdough | Bangers & Mash , char-grilled skinless pork sausages, creamed mash, port jus, chimichurri (GF) | 39 |
| 42 | Fish , pan-fried barramundi, crushed potato and leek, fresh dill yoghurt sauce (GF) | Vegetarian , roasted cauliflower, pearl barley, baby carrots, kale, tahini yoghurt, pomegranate, fried chickpeas (GFO, DFO, VGO) | 35 |
| 49 | 200g Eye Fillet , Chef's house slaw, crispy polenta (GF) | 200g Wagyu MB8+ Flat Iron , Chef's house slaw, crispy polenta (GF) | 68 |

DESSERT (COURSE 3)

- | | | | |
|----|--|--|----|
| 22 | Crème Brûlée , classic vanilla crème, berry compote, double cream (V, GF) | Salted Caramel & Chocolate Tart , milk mousse, shaved chocolate, dark chocolate crumb | 18 |
| 12 | Sorbet with mixed berries (GF, DF, VGN) | One Cheese , with local honey, cold poached figs & apricots, charcoal rice crackers, wild pickled cucumbers (V) | 18 |
| 14 | Nitro Espresso Martini , vodka, Kahlua, espresso | | |

Wednesdays - Dinner

SHANKS & SHIRAZ

Lamb Shank 400g	35
With potato mash, port wine jus, flame finished. (GF)	
Add a Glass of Shiraz	8
Add a Crystal Decanter	40

Thursdays - Dinner

STEAK NIGHT

Eye Fillet 200g	30
Wagyu Rib Eye of the Fillet 200g	40
Wagyu MB8+ Flat Iron 200g	50

Served with Chef's house slaw, crispy polenta.

SUNDAY ROAST - *All Day*

Premium Roast	38
Wagyu MB8+ Flat Iron, slow roasted overnight. Served with a selection of seasonal sides.	

GLOSSARY

- Brochette** - A skewer on which chunks of meat are grilled
- Chimichurri** - Uncooked sauce made with fresh green herbs
- Salsa verde** - Sauce made with green herbs and oil
- Carpaccio** - Thinly sliced fresh raw meat drizzled with sauces
- Provolone** - Italian aged semi-hard cheese
- Sorrel** - A tangy, acidic herb with slender green leaves
- Kewpie** - Japanese mayonnaise using egg yolks
- Pearl barley** - Processed barley without hull and bran
- Tahini** - Paste made from sesame seeds

All our beef products are Halal certified.

When reviewing our menu, all items noted as GF, are made by our Chefs without adding gluten, however the decision to consume a meal is the responsibility of the guest. Nuts, seafood, shellfish, sesame seeds, wheat, flour, eggs, fungi & dairy products are all handled within the kitchen.