



SPECIALS

LOVE MY LOCAL

\$15 cocktails, **\$9** beer, wine, and spirits
All Day, Every Day

FROM
\$9

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	Salad	18
Shaved cabbage, red onion, pomegranate, creamy lime dressing (GF, DF, V)		Cucumber, tomato, pickled red onion, pomegranate, radish, butter lettuce, buttermilk dressing (GF, V)	
Brussels Sprouts	17	Creamed Potato Mash	17
Smoked bacon, aged balsamic (GF)		Chef's sous vide & whipped potato mash, Grana Padano grate (GF, V)	
Fries	13	Potato	16
Sea salt, aioli (GF, DF, V)		Crunchy chats, house bearnaise, sea salt (GF, V)	
Carrot	14		
Honey glazed, toasted pine nuts, sorrel (GF, V)			

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

Steak Frites 56

Wagyu 6+, steak de la paule, cafe de Paris, fries (GF) Premium & rare off the shoulder cut, rich flavour, tender & succulent

Lamb Shank 39

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

Roast Chicken 39

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

Gnocchi 36

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

USA Style Ribs

Half Rack 39 | Full Rack 68

Cooked overnight, individually glazed in Chef's sticky Singapore black pepper & Szechuan sauce.

Combos

Half Rack & Garlic Prawns 75

Half Rack & 200g Eye Fillet 69

Half Rack & 250g Angus Rump 66

Add Extra Half Rack 30

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

FROM THE GRILL



STEAKS

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)

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, Singapore Pepper & Szechuan

All our beef products are Halal certified.

3 each

DESSERT

Classic Crème Brûlée

22

Silky vanilla custard, caramelised sugar crust (GF)

Matcha Panna Cotta

20

Vanilla & matcha, Chambord-poached blueberries, sesame tuile

Baked Cookie

18

Double choc chip cookie, salted caramel ice cream

Apple Tarte Tatin

22

Baked caramelised apple, puff pastry, set apple creme, pear sorbet

Sorbet

12

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

TO SHARE

Cheese Board

28

St. Agur Blue, Head of the Monk, Yarra Valley Double Brie

Three cheeses with local honey, cold poached figs & apricots, charcoal rice crackers, wild pickled cucumbers (GF, V)

COCKTAILS & CHEESE

All 28

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

French 75 & Double Cream Brie

Bombay Sapphire gin, lime juice, mint

Manhattan & St. Agur Blue

Makers Mark, Angostura Bitters, smoked cinnamon quill

Sazerac & Head of the Monk

Bombay Sapphire gin, Rosso Vermouth, Campari

DESSERT COCKTAILS *Not to share ;)*

Chocolate Martini

19

Vodka, chocolate syrup, Bailey's, chocolate liqueur

Grasshopper

18

Creme de menthe, creme de cacao, cream, chocolate shavings

Salted Caramel White Russian

21

Vodka, Kahlua, cream, ice, caramel sauce, sea salt

Nitro Espresso Martini

15

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

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

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

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

Baked Cookie, double choc chip cookie, salted caramel ice cream

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*

For 2 to 14 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 | Gnocchi , cream of three cheese, basil pesto sauce, pan-fried potato gnocchi, shaved parmesan, toasted pine nuts (V) | 36 |
| 42 | Fish , pan-fried barramundi, crushed potato and leek, fresh dill yoghurt sauce (GF) | 200g Wagyu MB8+ Flat Iron , Chef's house slaw, crispy polenta (GF) | 68 |
| 49 | 200g Eye Fillet , Chef's house slaw, crispy polenta (GF) | | |

DESSERT (COURSE 3)

- | | | | |
|----|---|--|----|
| 22 | Classic Crème Brulée , silky vanilla custard, caramelised sugar crust (GF) | Baked Cookie , double choc chip cookie, salted caramel ice cream | 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 |
| 15 | 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 250g	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

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.