

# LUNCH

## DRY AGED CHEESEBURGER

Dry aged beef patty with lettuce, tomato, onion, pickles, cheddar cheese & our house made burger sauce. Served with chips.

**\$28**

## BLUE CHEESE & BACON BURGER

Dry aged beef patty, blue cheese sauce, bacon, rocket & caramelized onion. Served with chips.

**\$28**

## DRY-AGED RUMP STEAK 250G

Served with a choice of sauce or butter alongside your choice of chips or garden salad.

**\$45**

## SLOW COOKED BEEF RIBS 300G

300g serving of our 10 hour slow cooked beef short ribs. Served with house made barbecue sauce and your choice of chips or garden salad.

**\$39**

**A HEREFORD BEEFSTOUW**

ADELAIDE

# THE FEAST

\$125 PER PERSON | MINIMUM 4 GUESTS

*An abundant shared menu, designed to showcase the very best of our kitchen.  
Sit back and allow us to curate your dinning experience..*

## FIRST COURSE

*An elegant introduction from our kitchen*

GRAVAD LAX SALMON  
DRY AGED BEEF TARTARE  
DUCK LIVER PARFAIT  
KIMCHI ARANCINI

## SECOND COURSE

*Signature cuts from the grill, served to share*

TOMAHAWK  
*200-day grainfed, MB3+*

EYE FILLET  
*Premium tenderloin cut*

BEEF SHORT RIBS  
*Slow cooked for 10 hours*

## ACCOMPANIMENTS

Seasonal sides, house-made sauces & chips for the table

# MENU

*All prices are inclusive of GST.*

*Credit Card Surcharges: All merchant fees incurred when settling your bill via credit card will be passed on at cost. Rates vary depending on card type. A 10% surcharge applies on Public Holidays & Sundays.*

**A HEREFORD BEEFSTOUW**

ADELAIDE

STARTERS

|                                                                                          |
|------------------------------------------------------------------------------------------|
| HOUSE MADE BREAD \$5                                                                     |
| Sourdough rolls.                                                                         |
| GRAVAD LAX SALMON \$26                                                                   |
| Sweet mustard dressing, herb salad, & grilled lemon.                                     |
| DRY AGED BEEF TARTARE \$26                                                               |
| Eye fillet & dry-aged beef, ravigote dressing, marinated egg yolk & sour dough crostini. |
| KIMCHI ARANCINI \$26                                                                     |
| Mozzarella, lime mayo & gochujang glaze.                                                 |
| KINGFISH CRUDO \$30                                                                      |
| Pickled onions, green chilli, capers & dill oil.                                         |
| CURED LAMB SHOULDER \$28                                                                 |
| Pea puree, pistachio & crispy prosciutto.                                                |
| DUCK LIVER PARFAIT \$26                                                                  |
| Apple chutney, cornichorns & brioche.                                                    |
| OYSTERS EACH \$6.5 / ½ DOZEN \$36                                                        |
| NATURAL, KILPATRICK or WITH APPLE & HERB                                                 |

MAIN COURSES

|                                                 |                       |                                   |
|-------------------------------------------------|-----------------------|-----------------------------------|
| BEEF FROM THE GRILL                             |                       |                                   |
| SHARE STEAKS                                    | GRAINFED BEEF         | DRY AGED BEEF                     |
| Please allow a minimum of 30 mins. cooking time |                       | Dry aged for a minimum of 45 days |
| CHATEAUBRIAND                                   | EYE FILLET            | CÔTE DE BOEUF                     |
| (Eye fillet)                                    | 200g \$52             | (Ribeye on the bone)              |
| 500g \$120                                      | 300g \$72             | 500g \$110                        |
| 45 DAY DRY AGED BEEF                            | RIBEYE                | NEW YORK SIRLOIN                  |
| CÔTE DE BOEUF                                   | 300g \$58             | (Sirloin on the bone)             |
| (Ribeye on the bone)                            |                       | 400g \$62                         |
| 700g \$150                                      | BEEF SHORT RIBS       | RUMP STEAK                        |
| TOMAHAWK STEAK                                  | (10 hour slow cooked) | 350g \$54                         |
| 1.5kg \$240                                     | 400g \$44             |                                   |
| 2.0kg \$320                                     | 750g \$74             |                                   |
| (2.0kg Tomahawk is subject to availability)     |                       |                                   |
| Ideal for sharing.                              |                       |                                   |
| Carved tableside.                               |                       |                                   |

|                                                           |
|-----------------------------------------------------------|
| ALTERNATIVE TO BEEF                                       |
| BARRAMUNDI FILLET \$45                                    |
| Australian barramundi fillet, fennel, radish & herb salad |
| MUSHROOM RISOTTO \$32                                     |
| Arborio rice, dried porcini, mushrooms & parmesan         |
| CHICKEN SUPREME \$38                                      |
| Eggplant Caponata                                         |

|                                                                 |      |
|-----------------------------------------------------------------|------|
| SIDES                                                           |      |
| CAESAR SALAD - Cos lettuce, parmesan & rosemary croutons        | \$17 |
| ROCKET & PEAR SALAD - Walnuts, blue cheese & parmesan           | \$17 |
| GRILLED ASPARAGUS - Goji berries, gremolata & smoked almonds    | \$20 |
| PORTOBELLO & FIELD MUSHROOMS - Salsa verde, walnut crumb & feta | \$18 |
| BROCCOLI & CAULIFLOWER - Sesame dressing                        | \$15 |
| MASHED POTATOES - Chives                                        | \$13 |
| BEER BATTERED CHIPS                                             | \$8  |
| SAUCES & BUTTERS - Ask your waiter for additional condiments    |      |
| BÉARNAISE OR PEPPER SAUCE                                       | \$6  |
| CHIMICHURRI, TRUFFLE OR GARLIC BUTTER                           | \$4  |

# A HEREFORD BEEFSTOUW

Adelaide

## DESSERTS

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## AFTER DINNER

### DESSERT WINES

|                                        |       |       |
|----------------------------------------|-------|-------|
| FROGMORE CREEK                         | 60ml  | \$11  |
| 2021 Iced Riesling, Tasmania           |       |       |
| YALUMBA FSW8B                          | 60ml  | \$13  |
| 2019 Botrytis Viognier, Barossa Valley |       |       |
| LA CHARTREUSE DE COUTET                | 60ml  | \$17  |
| 2017 Sauternes Bordeaux, France        | 375ml | \$110 |
| TOP NOTE                               | 60ml  | \$15  |
| 2019 Semillon, Adelaide Hills          |       |       |

### FORTIFIED WINES

|                                        |      |
|----------------------------------------|------|
| Seppeltsfield DP63 Muscat              | \$12 |
| Seppeltsfield Para 10 YO Grand Tawny   | \$12 |
| Seppeltsfield Para 18 YO Vintage Tawny | \$18 |
| Penfolds Grandfather Rare Tawny        | \$22 |
| Valdespino "Yellow Label"              | \$8  |
| Pedro Ximenez Spain                    |      |
| Seppeltsfield DP57 Tokay               | \$12 |
| Jericho Tokay, South Australia         | \$12 |

### COGNAC & ARMAGNAC

|               |      |
|---------------|------|
| COGNAC        |      |
| Hennessy VSOP | \$14 |
| Hennessy XO   | \$30 |

### WHISKY

|                               |      |
|-------------------------------|------|
| SCOTLAND                      |      |
| Laphroaig 10 YO, Islay        | \$16 |
| The Balvenie Doublewood 12 YO | \$16 |
| Lagavulin 16 YO, Islay        | \$24 |
| Talisker 10 YO, Isle of Skye  | \$15 |
| Oban 14 YO, West Highland     | \$20 |
| Glenmorangie Signet, Highland | \$38 |
| Aberlour a'bunadh, Speyside   | \$18 |
| Glenfiddich 15 YO, Speyside   | \$17 |
| Glen Farclas 15 YO, Speyside  | \$19 |
| Glenlivet 15 YO, Speyside     | \$22 |
| JAPAN                         |      |
| Nikka From The Barrel         | \$18 |
| Hibiki Harmony                | \$32 |

## DESSERTS

|                                      |      |
|--------------------------------------|------|
| CRÈME BRÛLÉE                         | \$16 |
| Set crème anglaise with burnt sugar. |      |

|                                                           |      |
|-----------------------------------------------------------|------|
| STICKY DATE PUDDING                                       | \$16 |
| Butterscotch sauce, macadamia praline & vanilla ice cream |      |

|                                                  |      |
|--------------------------------------------------|------|
| GATEAU MARCEL                                    | \$16 |
| Two-tier chocolate cake with raspberry textures. |      |

|                                                                                    |      |
|------------------------------------------------------------------------------------|------|
| HEREFORD SPECIAL                                                                   | \$16 |
| Vanilla ice cream, candied ginger, drunken raisins, whipped cream & caloric punch. |      |

|                                  |           |
|----------------------------------|-----------|
| CHEESE BOARD                     | \$22/\$32 |
| Three cheeses with bread, lavosh |           |

## COFFEE

Locally roasted coffee made from AA Grade Arabica coffee beans or selection of hand plucked and handprocessed TBar tea's.

|                 |     |
|-----------------|-----|
| ESPRESSO COFFEE | \$5 |
|-----------------|-----|

|                                                                    |     |
|--------------------------------------------------------------------|-----|
| TBAR                                                               | \$5 |
| Earl Grey, English Breakfast, Green, Peppermint, Lemongrass Ginger |     |

|                    |     |
|--------------------|-----|
| VANILLA CHAI LATTE | \$5 |
|--------------------|-----|

### AFFOGATO

|                        |     |
|------------------------|-----|
| ESPRESSO SHOT          | \$8 |
| With vanilla ice cream |     |

|                                                  |      |
|--------------------------------------------------|------|
| WITH A SHOT OF LIQUEUR                           | \$15 |
| Frangelico, Baileys, Tia Maria, Galliano, Kahlua |      |

### LIQUEUR COFFEE

|                                                                                 |      |
|---------------------------------------------------------------------------------|------|
| LIQUEUR COFFEE                                                                  | \$14 |
| Long black with a shot of Spirit/Liqueur topped with whipped vanilla bean cream |      |
| Irish (Jamesons)                                                                |      |
| Irish (Baileys)                                                                 |      |
| Russian (Vodka)                                                                 |      |
| French (Cointreau)                                                              |      |
| Jamaican (Rum)                                                                  |      |

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