

# LUNCH

## CAPRESE STEAK SANDWICH

Black angus ribeye, buffalo mozzarella, rocket, sundried tomato puree served with a choice of chips or salad.

**\$39**

## CHIMICHURRI STEAK SANDWICH

Black angus ribeye, aged cheddar, caramelized onion, chimichurri served with a choice of chips or salad.

**\$39**

## DRY-AGED RUMP STEAK 250G

Dry aged for 45 days served with a choice of chips or salad and a choice of sauce or butter.

**\$49**

## CHICKEN CAESAR SALAD

Cos lettuce, chicken, bacon, caesar dressing & croutons.

**\$36**

## SLOW COOKED BEEF RIBS 200G

Slow cooked for 12 hours & dressed with a house-made Kentucky style barbeque sauce served with a choice of chips or salad

**\$39**

**A HEREFORD BEEFSTOUW**

MELBOURNE

# ARMAGNAC

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## VINTAGE / 30ML

1997	\$13
1996	\$13
1995	\$13
1994	\$13
1992	\$13
1991	\$13
1989	\$15
1988	\$15
1986	\$15
1985	\$15
1982	\$15
1981	\$15
1980	\$15
1979	\$19
1978	\$19
1977	\$19
1976	\$19
1975	\$19
1974	\$19
1973	\$19
1972	\$19
1971	\$19
1970	\$19
1968	\$22
1967	\$22
1966	\$22
1965	\$22
1964	\$23
1963	\$24
1962	\$25
1961	\$28

## DESSERTS

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## AFTER DINNER

### DESSERT WINES

FROGMORE CREEK	(60ml glass)	\$9
2021 Iced Riesling, Tasmania		
CHATEAU JEANNONIER	(60ml glass)	\$13
2018 Sauternes Bordeaux, France		
SOUMAH BOTRYTIS VIGONIER	(60ml glass)	\$12
2020 Yarra Valley		
ROYAL TOKAJI BETSEK 6 PUTT.	(60ml glass)	\$40
2017 Aszu, Hungary		

### FORTIFIED WINES

Campbells Classic Rutherglen Muscat	\$12
Seppeltsfield Para 10 YO Grand Tawny	\$8
Seppeltsfield Para 15 YO Vintage Tawny	\$18
Penfolds Grandfather Rare Tawny	\$20
Valdespino "Yellow Label"	\$8
Pedro Ximenez Spain	
Campbells "Liquid Gold"	\$12
Classic Rutherglen Topaque	

### BRANDIES

COGNAC	
Hennessy VSOP	\$14
Hennessy XO	\$25
Raymond Ragnaud "Folle Blanche" 2006	\$21

### CALVADOS

Pierre Huet Calvados Fine	\$9
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### ARMAGNAC

*We have 31 vintages starting from 1961 from the legendary Baron de Sigognac. Full vintages can be found overleaf. Why not try your birth year!*

### WHISKY

#### SCOTLAND

Laphroaig 10 YO, Islay	\$13
Lagavulin 16 YO, Islay	\$18
Talisker 10 YO, Isle of Skye	\$13
Oban 14 YO, West Highland	\$15
Glenmorangie Nectar d'Or 10 YO, Highland	\$13
Aberlour a'bunadh, Speyside	\$15
Glenfiddich 15 YO, Speyside	\$14
Macallan 12 YO, Speyside	\$16
Glenlivet 15 YO, Speyside	\$18

#### JAPAN

Nikka From The Barrel	\$18
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*Full range of whiskies can be found in the drinks menu.*

## DESSERTS

VANILLA PANNA COTTA	\$16
With passion fruit.	

GÂTEAU MARCEL	\$16
Two-tier chocolate cake with raspberries textures.	

STICKY DATE PUDDING	\$16
Butterscotch sauce, macadamia praline and vanilla ice cream.	

CHEESE BOARD	\$32
Three cheese with bread, lavosh and quince.	

## COFFEE

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

ESPRESSO COFFEE	\$5
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TBAR	\$5
Earl Grey, English Breakfast, Green, Peppermint, Lemongrass Ginger	

VANILLA CHAI LATTE	\$5
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### 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)	

*All prices are inclusive of GST. A 10% surcharge applies on Public Holidays & Sundays. Credit Card Surcharge Fees Apply*

# THE FEAST

\$115 PER PERSON

Minimum 4+ guests & whole table must dine from the Feast Menu.

Let us take care of the ordering, sit back and enjoy our two-course FEAST

STARTERS

GRAVAD LAX SALMON

DRY AGED BEEF TARTARE

CHICKEN WINGS

MAINS

TOMAHAWK  
1.5kg, 200 Days grainfed  
marble score 2+

BEEF RIBS  
10 Hour slow cooked rib rack

DRY AGED RUMP  
45 Days dry aged rump steak

EXTRA'S

Includes a selection of sides, chips, sauces & butters

\* This is a sample menu only.

\*\* All Feast options include our 1.5kg Tomahawk steak

MENU

A HEREFORD BEEFSTOUW

MELBOURNE

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.

## STARTERS

HOUSE MADE BREAD \$5

GRAVAD LAX SALMON \$25

Sweet mustard dressing, herb salad, & grilled lemon.

DRY AGED BEEF TARTARE \$25

Eye fillet & dry-aged rump, ravigote dressing, marinated egg yolk  
& sour dough crostini.

CAPSICUM & ONION CROQUETTES \$25

Mozzarella, soubise sauce & herb salad.

KINGFISH CRUDO \$28

Pickled onions, green chilli, capers & dill oil.

CHICKEN WINGS \$25

Moroccan spices & lemon.

OYSTERS ½ DOZEN \$35

NATURAL, KILPATRICK or

WITH APPLE & HERB

## MAIN COURSES

### BEEF FROM THE GRILL

#### SHARE STEAKS

*Please allow a minimum of 30 mins.  
cooking time*

#### CHATEAUBRIAND

(Eye fillet)

500g \$113

#### 45 DAY DRY AGED BEEF

#### CÔTE DE BOEUF

(Ribeye on the bone)

700g \$120

#### TOMAHAWK STEAK

1.5kg \$215

2.0kg \$290

(2.0kg Tomahawk is subject to

availability)

Ideal for sharing.

Carved tableside.

#### GRAINFED BEEF

#### EYE FILLET

200g \$52

300g \$72

#### RIBEYE

300g \$58

#### BEEF RIBS

(10 hour slow cooked)

1 rib rack \$34

2 rib racks \$56

#### DRY AGED BEEF

*Dry aged for a minimum of 45 days*

#### CÔTE DE BOEUF

(Ribeye on the bone)

500g \$90

#### NEW YORK SIRLOIN

(Sirloin on the bone)

400g \$62

#### RUMP STEAK

350g \$54

### ALTERNATIVE TO BEEF

#### BARRAMUNDI FILLET \$43

Australian barramundi

fillet, fennel, radish

& herb salad

#### RICOTTA GNUDI \$34

Parmesan, spinach & asparagus

puree

#### CHICKEN SUPREME \$36

Eggplant Caponata

## SIDES

CAESAR SALAD - Cos lettuce, parmesan cheese & rosemary croutons \$15

ROCKET & PEAR SALAD - Walnuts, blue cheese & parmesan \$17

BALSAMIC MARINATED BEETROOTS - Celeriac purée & tapioca pearls \$15

BROCCOLI & CAULIFLOWER - Sesame dressing \$15

MASHED POTATOES - Chives \$13

BLISTERED GREEN BEANS - Red capsicum, fried shallots & coriander oil \$17

BEER BATTERED CHIPS \$8

**SAUCES -** *Ask your waiter for addional condiments*

BÉARNAISE OR PEPPER SAUCE \$5

TRUFFLE OR GARLIC BUTTER \$3