

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

A HEREFORD BEEFSTOUW

MELBOURNE

STARTERS

HOUSE MADE BREAD \$5

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

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

CHATEAUBRIAND

(Eye fillet)

500g \$120

45 DAY DRY AGED BEEF

CÔTE DE BOEUF

(Ribeye on the bone)

700g \$150

TOMAHAWK STEAK

1.5kg \$240

2.0kg \$320

(2.0kg Tomahawk is subject to

availability)

Ideal for sharing.

Carved tableside.

GRAINFED BEEF

EYE FILLET

200g \$52

300g \$72

RIBEYE

300g \$58

BEEF SHORT RIBS

(10 hour slow cooked)

400g \$44

750g \$74

DRY AGED BEEF

Dry aged for a minimum of 45 days

CÔTE DE BOEUF

(Ribeye on the bone)

500g \$110

NEW YORK SIRLOIN

(Sirloin on the bone)

400g \$62

RUMP STEAK

350g \$54

ALTERNATIVE TO BEEF

BARRAMUNDI FILLET \$45

Australian barramundi

fillet, fennel, radish

& herb salad

MUSHROOM RISOTTO \$34

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

BRANDIES

AUSTRALIAN BRANDIES

St. Agnes VS	\$8
St. Agnes XO	\$12.5

COGNAC

Hennessy VSOP	\$14
Hennessy XO	\$32
Raymond Ragnaud "Folle Blanche" 2006	\$30

CALVADOS

Pierre Huet Calvados Vieux	\$15
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ARMAGNAC

We have a variety of vintages starting from 1961 from the legendary Baron de Sigognac. Full vintages can be found below.

VINTAGE / 30ML

1998	\$13
1996	\$13
1995	\$13
1994	\$13
1993	\$13
1992	\$13
1978	\$19
1976	\$19
1975	\$19
1973	\$19
1972	\$19
1971	\$19
1970	\$19
1969	\$22
1968	\$22
1967	\$22
1966	\$22
1965	\$22
1964	\$23
1963	\$24
1962	\$25
1961	\$28

DESSERTS

A HEREFORD BEEFSTOUW
MELBOURNE

AFTER DINNER

DESSERT WINES

FROGMORE CREEK ICED RIESLING	60ml	\$9
2024 Tasmania	375ml	\$60

CHATEAU JEANNONIER	60ml	\$15
2018 Sauternes Bordeaux, France	375ml	\$85

SOUMAH BOTRYTIS VIGONIER	60ml	\$12
2020 Yarra Valley	500ml	\$50

Talosa Vin Santo di Montepulciano	60ml	\$40
1995 Tuscany, Italy	375ml	\$250

ROYAL TOKAJI BETSEK 6 PUTT.	375ml	\$390
2017 Aszu, Hungary		

B. Lorenzo Recioto della Valpolicella	375ml	\$140
2016 Veneto, Italy		

FORTIFIED WINES

Seppeltsfield Para 10 YO Grand Tawny	\$10
Seppeltsfield Para 15 YO Vintage Tawny	\$18
Jericho Tawny 24 YO	\$21
Penfolds Grandfather Rare Tawny	\$22
Valdespino "Yellow Label" Pedro Ximenez	\$8
Campbells "Liquid Gold" Topaque	\$12
Campbells Classic Rutherglen Muscat	\$12
Jericho Touriga Nacional 2023	\$14

WHISKY

SCOTLAND

Laphroaig 10 YO, Islay	\$18
Lagavulin 16 YO, Islay	\$28
Talisker 10 YO. Isle of Skye	\$16
Oban 14 YO, West Highland	\$24
Glenmorangie Nectar d'Or 10 YO, Highland	\$14
Aberlour a'bunadh, Speyside	\$22
Glenfiddich 15 YO, Speyside	\$20
Macallan 12 YO, Speyside	\$20
Glenlivet 15 YO, Speyside	\$24
Glenfarclas Private Reserve, Speyside	\$21

JAPAN

Nikka From The Barrel	\$18
Hibiki Harmony	\$38

AUSTRALIA

The Gospel Straight Rye Whisky	\$14
The Gospel Solera Rye Whisky	\$12
Starward Solera	\$18
Fleurieu Distillery Country to Coast No. 4	\$38

SCANDINAVIA

Helsinki Rye Malt 18th Release	\$22
Arbejd Pure Malt "Whisky"	\$18

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 quince paste, bread & lavosh.	

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, Brookie's Mac	

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