

WORKSHOP

KITCHEN

Est. 1986

TO START

Marinated Olives VG GF 9

Freshly Baked House Made Rye Sourdough

Meander Valley Dairy cultured butter V 14

Wood Fired Flatbread

Confit garlic, rosemary, Grana Padano, EVOO V 14

Mozzarella, pesto, EVOO V 18

Freshly Shucked Oysters

Natural Lemon GF DF

Japanese Dressing DF 6.5 ea

Wood Fired

Kilpatrick Bacon, Worcestershire DF

Rockefeller Creamed spinach, sourdough crumb

Mornay House made sauce, Swiss cheese, chives 7 ea

ENTRÉES

Classic Prawn Cocktail

King prawns, baby cos, Horseradish & dill cocktail sauce, lemon GF DF 29.9

Baby Beets & Meredith Dairy Chevre

Salt roasted baby beets, whipped Meredith Dairy goat cheese, fig reduction, hazelnuts, thyme, hazelnut vinaigrette GF V 24.9

Charcoal Grilled WA Octopus

Wood roasted Kipfler potato, roasted pepper & chipotle sauce, lemon, EVOO GF DF 29.9

Lamb & Pea Croquette

Confit lamb, peas, potato, mint, parsley oil, caper & rosemary cream jus 26.9

Dashi Poached Pork Belly

Buckwheat noodles, wild mushrooms, shallots, bonito flake broth DF 28.9

BEEF FROM THE WOOD FIRED GRILL

Our wood oven & custom-built Argentine Parrilla Grill are lit up daily with local box wood to impart a delicious smoked flavour to our premium Australian Beef.

JACK'S CREEK BEEF *Willow Tree, New South Wales* GF DF

High quality, grain fed Wagyu & Black Angus cattle delivering tender & juicy beef, full of flavour. Multiple winner of World's Best Steak!

350gm Pure Black Angus Sirloin MS3+ | 180 Day Grain Fed 69.9*

300gm Purebred Wagyu Flank MS8-9+ | 500 Day Grain Fed 89.9*

250gm Purebred Wagyu Tri Tip MS8-9+ | 500 Day Grain Fed 94.9*

CAPE GRIM *North West Tasmania* GF DF

Raised on rich grass pastures shaped by wild Southern Ocean swells, abundant rainfall & the cleanest air in the world, the beef is hand-selected & rigorously graded, rewarding you with pure flavour.

350gm Rump Cap MS3+ | Pasture Fed 64.9*

250gm Eye Fillet MS4+ | Pasture Fed 79.9*

THOMAS FARMS *Tintinara, South Australia* GF DF

Pure Angus cattle raised on the open pastures of Southern Australia with a signature feeding program using locally sourced wheat & barley.

350gm Pure Angus Scotch Fillet 150 Day Grain Fed 76.9*

THE VINTAGE BEEF COMPANY *North West Coast, Tasmania*

Vintage British cattle are grass fed for at least 60 months & dry aged for 6 weeks. The Vintage Galiciana has superb marbling & rich flavour. Limited availability of this cut.

400gm Sirloin MS3+ | Pasture Fed GF DF 85.9*

***WITH YOUR STEAK - CHOOSE 1 SIDE, SAUCE & MUSTARD**

Excludes Signature Mac & Cheese side.

Sauces Dianne | Mushroom GF | Peppercorn GF | Red Wine Jus GF DF | Chimichurri VG GF DF

Mustards Dijon GF | Horseradish VG GF | Hot English GF | Wholegrain GF

Additional sauces 6 ea

MAINS

Grilled Sole

Roasted celeriac, celeriac puree, Champagne & Morel mushroom sauce, chives, chervil GF 54.9

Fresh Mussels House Made Linguine

Mussel, roasted prawn broth, cherry tomatoes, saffron, garlic, chilli, butter, parsley 49.9

Vietnamese Braised Duck

Slow cooked duck legs, Vietnamese aromatic glaze, Dutch carrots, rice, lime, coriander GF DF 59.9

Wood Grilled Venison

Venison loin, sautéed cavalo nero, parsnip puree, pickled redcurrants, red wine port jus GF 74.9

Lamb Shank Abruzzo

Braised lamb shank, San Marzano tomato, polenta bianco, gremolata, saffron, Grana Padano GF 52.9

House Made Beef & Red Wine Pot Pie

Premium minced beef, buttery puff pastry, Desiree mash, red wine jus, pickled onion, parsley 42.9

SIDES

Chunky Chips V DF 12

Desiree Potato Mash V GF 15

Creamed Spinach

Grana Padano V GF 14

Broccolini

Sauce gribiche GF DF 15

Roasted Vegetables VG GF DF 16

Garden Salad VG GF DF 15

Signature Mac & Cheese

Red Leicester, Gruyere, Wholegrain Milling spelt pasta shells V 19

V Vegetarian | VG Vegan | GF Gluten Free | DF Dairy Free When ordering, advise dietary requirements.

Vegetarian Menu available. **10% surcharge applies Sundays & public holidays.**

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