

THE FEAST

\$105 PER PERSON

Minimum 4+ guests

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

STARTERS

GRAVAD LAX SALMON

SEARED MARINATED TUNA

CHICKEN WINGS

MAINS

TOMAHAWK

1.5kg, 200 Days grainfed
marble score 2+

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

ADELAIDE

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.

PRE DINNER

HOUSE SPARKLING WINE WITH SNACKS

per person \$15

STARTERS

HOUSE MADE BREAD \$5

Sourdough rolls.

GRAVAD LAX SALMON \$24

Rye bread, sweet mustard dressing, herb salad, & grilled lemon.

DRY AGED BEEF TARTARE \$24

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

CRUNCHY CROQUETTES \$24

Capsicum, onion, mozzarella, soubise sauce & herb salad.

SEARED MARINATED TUNA \$24

Avocado, lemon and browned butter & nut vinaigrette.

CHICKEN WINGS \$24

Baked in hot sauce, served with blue cheese sauce

OYSTERS ½ DOZEN \$34

NATURAL, KILPATRICK or
WITH APPLE & HERB OIL

MAIN COURSES

BEEF FROM THE GRILL

SHARE STEAKS

Please allow 30 mins. cooking time

CHATEAUBRIAND

(Eye fillet)

500g \$110

45 DAY DRY AGED BEEF

CÔTE DE BOEUF

(Ribeye on the bone)

700g \$110

TOMAHAWK STEAK

1.5kg \$180

Marble Score 2+
Ideal for sharing.
Carved tableside.

GRAINFED BEEF

EYE FILLET

160g \$44

250g \$58

RIBEYE

300g \$54

BEEF RIBS

(10 hour slow cooked)

1 rib rack \$32

2 rib racks \$52

DRY AGED BEEF

Dry aged for a minimum of 45 days

CÔTE DE BOEUF

(Ribeye on the bone)

500g \$80

NEW YORK SIRLOIN

(Sirloin on the bone)

400g \$59

RUMP STEAK

350g \$50

INCLUDED

All steaks are served with
your choice of sauce or
butter:

Béarnaise, pepper sauce or
truffle butter.

ALTERNATIVE TO BEEF

BARRAMUNDI FILLET \$40

Australian barramundi
fillet, fennel, radish
& herb salad

VEGETABLE LASAGNE \$38

Kale puree & herb salad

SIDES

COS SALAD - Caesar dressing, parmesan cheese & rosemary croutons \$14

MARINATED BEETROOTS - with celeriac purée & tapioca pearls \$14

BROCCOLI & CAULIFLOWER - with sesame dressing \$14

ROASTED POTATOES - with browned butter mash \$14

BEER BATTERED CHIPS \$6

SURF & TURF - Add half a lobster tail to any steak \$22