

N&C

Steak Night Menu

\$39

Enjoy our Chef Selection steak cuts, with Sommelier paired wines. Please choose one from the two options provided below.

Grain Fed Angus Rump MB3 250g, Herb and Garlic Butter, Fries,
Endives Salad *SF,NF*

2022 *Epsilon Wines Shiraz – Barossa Valley, SA*

Grass Fed Cape Grim Angus Flank MB3 250g, Herb and Garlic Butter,
Fries, Endives Salad *SF,NF*

2022 *Epsilon Wines Shiraz – Barossa Valley, SA*

Starters & Side

COBB LANE SOURDOUGH Cultured Butter <i>NF, SF</i>	4ea
SYDNEY ROCK OYSTERS Watermelon Mignonette <i>GF, DF, NF,</i>	6ea
MIXED GREEN SALAD Mustard Emulsion <i>GF, DF, NF, SF, V</i>	12
FIRE ROASTED BROCCOLI Soy Glaze, Whipped Sour Cream <i>NF, SF, V, VEG</i>	14
FRIES Wasabi Emulsion <i>DF, NF, SF</i>	16

GF-Gluten Free/DF-Dairy Free/NF-Nut Free/SF-Shellfish Free/V-Vegetarian/VEG-Vegan

Please let one of our team members know if you have any special dietary requirements, food allergies or food intolerances. Whilst all care is taken in the preparation of all food, traces may still be found due to accidental cross contamination 15% Public Holiday Surcharge, 1.2% Card Transaction Fee