To *Start*

BEEF CARPACCIO 452KCAL | 2.5
Truffle mayonnaise, walnuts,
parmesan, rocket salad

ARTICHOKE SPINACH DIP 1460KCAL | 4
Blend of artichokes, spinach,
and cheese, with salsa, sour cream,
and crispy corn chips

GARLIC & CHILLI PRAWNS 675KCAL | 2
Tiger prawns, garlic and chilli butter
Pair with bread + 3.9 +310KCAL

PORK BELLY BITES 866KCAL | 2
Crispy and glazed with
bourbon sauce

TOP DRAW

FRITTO MISTO DI MARE 581KCAL | 2.5
Lightly battered Nobashi prawns & baby squid,
lemon miso mayo

MUSHROOM TARTLET (VG) 408KCAL | 2
Onion relish, spinach, shimeji, chestnut
& oyster mushrooms, truffle dust

CHEESEBURGER SPRING ROLLS 583KCAL | 1
Mustard mayonnaise

CHEF'S SIGNATURE SOUP (V) 400KCAL 9.5
Please ask your server
for information

THE Steak *Stone* Experience

Our famous hot stone allows you to cook your steak, your way. Served with butter, seasoning salt, and sauce of your choice.

STEP 1 – CHOOSE YOUR STEAK CUT (Served sliced)

FILLET 8oz / 10oz 593kcal / 697kcal — 35 / 38.5
Tender, buttery texture

SIRLOIN 10oz / 12oz 753kcal / 868kcal — 32 / 33.5
Lean with a strip of fat for full flavour

RIBEYE 10oz / 12oz 901kcal / 1041kcal — 31.5 / 33.5
Rich, juicy and marbled to perfection

RUMP 10oz 741kcall — 27.5
Firm and lean, yet tasty

TUNA SLICED FILLET — 21 / 32
150g / 300g 380kcal / 760kcal
Sashimi-grade tuna cooked by you. Served with sesame seed salt, horseradish butter, soy sesame sauce

STEP 2 – CHOOSE YOUR BUTTER

GARLIC & PARSLEY 186kcal, **TRUFFLE** 177kcal
OR HORSERADISH 160kcal

STEP 3 – CHOOSE YOUR SALT

MALDON SALT & PEPPER, STEAKHOUSE SECRET SEASONING SALT, OR ROSEMARY & THYME SALT

STEP 4 – CHOOSE YOUR SAUCE

MUSHROOM 198kcal, **GREEN PEPPERCORN** 222kcal, **CHIMICHURRI (VG)** 315kcal, **BÉARNAISE** 330kcal
RED WINE JUS 230kcal

All refills or extra servings +2.5

TOPPINGS & ADDITIONS

FRIED EGG 113kcal 1.5
GRILLED BACON 290kcal 3

OUR SPECIALITY SELECTION – Premium cuts from some of the finest producers and suppliers around the world

SLICED WAGYU SIRLOIN 6oz 460kcal 49.5
Grade F1 Jack's Creek Australian Wagyu

USDA NEW YORK STRIP 10oz 790kcal 48
Grain-fed, marbled American sirloin

OCEAN BEEF RIBEYE 10oz 950kcal 46
Grain-fed, New Zealand Black Angus

OCEAN BEEF FILLET 8oz 620kcal 48.5
Grain-fed, New Zealand Black Angus

SASHI RIBEYE 12oz 1070kcal 48
Grass-fed, Finnish Ayrshire Heifer

SASHI FILLET 10oz 740kcal 49.5
Grass-fed, Finnish Ayrshire Heifer

Served Plated
If you prefer your steak prepared by our chefs and served plated, simply let us know.

Our Mains

ICONIC FISH & CHIPS 19.5
1337KCAL
Sustainable haddock, tartar sauce, lemon

BBQ PORK 28
RIBS 1858KCAL
Barbecue sauce

SLOW-BRAISED BEEF 36
CHEEK 1499KCAL
Creamy mashed potato, carrots, bacon, silverskin onions, rich red wine sauce

VEGAN STEAK (VG) 27 / 37
5OZ OR 10OZ 720KCAL / 1357KCAL
Soy steak, chimichurri sauce

TOMATO VODKA 18
RIGATONI (V) 1400KCAL
Basil, Parmesan optional

DOUBLE BEEF BURGER 1137KCAL 19.5
American cheese, burger sauce, red onions, gherkins
Pair with french fries + 5 +421KCAL
Add extra patty + 3.5 +255KCAL
Add crispy bacon +3 +190KCAL

CHICKEN PARMIGIANA 1552KCAL 21
Fried chicken schnitzel, tomato sauce, mozzarella, rocket

TOP DRAW

DUCK LEG CONFIT 1386KCAL 28
Grand Marnier & red wine sauce, braised red cabbage, sweet potato

SHEPHERD'S PIE 1926KCAL 27
Seasoned lamb, mashed potato, garden peas

TOP DRAW

Salads

ASIAN SALAD (VG) 363KCAL 15.5
Mixed salad leaves, white and red cabbage, red peppers, bean sprouts, onions, cucumbers, chilli vinaigrette, coriander
Add sirloin steak slices + 5 **+388KCAL**
Add chicken + 4.5 **+438KCAL**

CAESAR SALAD 333KCAL 15.5
Sourdough croutons, anchovies, parmesan dressing
Add chicken + 4.5 **+438KCAL**
Add prawns + 5 **+222KCAL**

Adults need around 2,000 kcal a day.

ON THE *Side*

FRENCH FRIES (VG) 5
421KCAL

CHIPS (VG) 5
521KCAL

BREAD SELECTION (V) 5
613KCAL
Whipped salted butter

FIELD GREEN SALAD (VG) 5
103KCAL
Soy sesame dressing, sesame seeds

MASHED POTATO (V) 573KCAL 5
Add truffle (v) + 1.5 **+177KCAL**
Add red wine jus + 3.5 **+230KCAL**

BRAISED RED CABBAGE (V) 5
180KCAL

SAUTÉED MUSHROOMS (V) 5.5
417KCAL
Garlic & thyme butter

BAKED SWEET POTATO (V) 5.5
670KCAL
Crème fraîche, maple parlsey gremolata

GRILLED HISPI CABBAGE (V) 5.5
317KCAL
Miso butter, garlic breadcrumbs

MAC & CHEESE (V) 5.5
769KCAL

TENDERSTEM BROCCOLI (VG) 5
197KCAL
Toasted almonds

Adults need around 2,000 kcal a day.

Something *Sweet?*

STICKY TOFFEE PUDDING (V) 841KCAL 10.50
Vanilla gelato

ESPRESSO MARTINI 13

LEMON TART (V) 530KCAL 9
Raspberry coulis, crème fraîche

CHATEAU DELMOND, SAUTERNES 15

GELATO SELECTION (V) 230KCAL 8
Vanilla, chocolate, pistachio, strawberry sorbet (vg)

BURNT BASQUE CHEESECAKE (V) 681KCAL 10
Blackberry & redcurrant compote

CHOCOLATE FONDANT (V) 596KCAL 9.5
Vanilla gelato

A NIGHT AT THE OPERA 15
Caramel & Toffee Liqueur, Baileys Irish Cream, Ferrero Rocher chocolate, pink Himalayan salt

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