

To *Start*

**GARLIC & CHILLI
PRAWNS** 12
Tiger prawns, garlic
and chilli butter
Pair with bread + 3.9

TOP DRAW

**IBERICO HAM
& MOZZARELLA
CROQUETTES** 11.5
Caramelised onion
purée, smoked paprika

ARTICHOKE SPINACH DIP 14
Blend of artichokes, spinach,
and cheese, with salsa,
sour cream, and
crispy corn chips

PERFECT FOR SHARING

BURRATA (V) 11.5
Spiced tomato and peach chutney,
aged balsamic, basil oil

BUFFALO CAULIFLOWER (VG) 11.5
Heritage cauliflower, pickled
vegetable ribbons, buffalo sauce,
soya yoghurt, pomegranate

PORK BELLY BITES 12
Crispy and glazed with
bourbon sauce

**BAKED GOAT'S
CHEESE (V)** 10.5
Beetroot and pomegranate
salad, candied pecans,
sweet chilli jam

**CHEESEBURGER
SPRING ROLLS** 11
Mustard mayonnaise

BEEF CARPACCIO 12.5
Truffle mayonnaise, walnuts,
parmesan, rocket salad

TOP DRAW

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	35 / 38.5
Tender, buttery texture	
SIRLOIN 10oz / 12oz	32 / 33.5
Lean with a strip of fat for full flavour	
RIBEYE 10oz / 12oz	31.5 / 33.5
Rich, juicy and marbled to perfection	
RUMP 10oz	27.5
Firm and lean, yet tasty	
TUNA SLICED FILLET 150g / 300g	21 / 32
Sashimi-grade tuna cooked by you. Served with sesame seed salt, horseradish butter, soy sesame sauce	

STEP 2 – CHOOSE YOUR BUTTER

GARLIC & PARSLEY, TRUFFLE
OR HORSERADISH

STEP 3 – CHOOSE YOUR SALT

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

STEP 4 – CHOOSE YOUR SAUCE

MUSHROOM, GREEN PEPPERCORN, BÉARNAISE
OR BONE MARROW & RED WINE JUS

All refills or extra servings +2.5

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

SLICED WAGYU SIRLOIN 6oz 49.5
Grade F1 Jack's Creek Australian Wagyu
USDA NEW YORK STRIP 10oz 45
Grain-fed, marbled American sirloin
OCEAN BEEF RIBEYE 10oz 44
Grain-fed, New Zealand Black Angus

OCEAN BEEF FILLET 8oz 45
Grain-fed, New Zealand Black Angus
SASHI RIBEYE 12oz 46
Grass-fed, Finnish Ayrshire Heifer
SASHI FILLET 10oz 48
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*

BBQ PORK RIBS 28
Barbecue sauce



DOUBLE BEEF BURGER 19.5
American cheese, burger sauce, red onions, gherkins
Pair with french fries + 5

GRILLED MISO CHICKEN 19.5
Pickled carrot and daikon radish ribbons, aji yoghurt



CHICKEN SCHNITZEL 19.5
Parmesan and rocket salad, cranberry sauce

TOP DRAW

MUSSELS & FRENCH FRIES 18
White wine and garlic broth, lemon
Pair with bread + 3.9



BEYOND MEAT BURGER (VG) 19.5
Mushroom ketchup
Pair with french fries + 5



BEER BATTERED FISH & CHIPS 19.5
Sustainable haddock, tartar sauce, lemon



Salads

ASIAN SALAD (VG) 15.5

Mixed salad leaves, white and red cabbage, red peppers, bean sprouts, onions, cucumbers, chilli vinaigrette, coriander
Add sirloin steak slices + 5
Add miso chicken + 4.5

CAESAR SALAD 15.5

Sourdough croutons, anchovies, parmesan dressing
Add chicken + 4.5
Add prawns + 5

ON THE *Side*

MASHED POTATO (V) 5

Add truffle (v) + 1.5
Add bone marrow & red wine jus + 3.5

FIELD GREEN SALAD (VG) 5

Soy sesame dressing, sesame seeds

TENDERSTEM BROCCOLI (VG) 5

Toasted almonds

FRENCH FRIES (VG) 5

CHIPS (VG) 5

CHESTNUT MUSHROOMS (V) 5

MAC & CHEESE (V) 5

CREAMED CORN 5

TOPPINGS & ADDITIONS

FRIED EGG 1.5

GRILLED BACON 3

BREAD SELECTION (V) 5
Whipped salted butter

Something Sweet?

LEMON TART (V) 9
Raspberry coulis,
crème fraîche



CHOCOLATE FONDANT (V) 9.5
Vanilla gelato



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



CHERRY CRUMBLE (V) 10.45
Vanilla gelato, custard



STICKY TOFFEE PUDDING (V) 10.45
Vanilla gelato

