

GRILL

JOHN DEE GOLD LABEL EXPORT QUALITY BEEF (GF)

Wagyu Rump	400gm	\$45.00	Scotch fillet	300gm	\$51.00
Rump	400gm	\$44.00	Filet mignon	220gm	\$52.00
Eye fillet	220gm	\$49.00			

Pork sirloin 220gm with house made green apple chutney \$41.00

All grills served with your choice of 2 sides

SIDES AND SAUCES TO ACCOMPANY

Italian salad (gfo)	\$11.00	Potato gratin (gf)	\$11.00
Creamy mash (gf)	\$11.00	Sweet potato chips (df)	\$11.00
Green vegetable medley (gf)(dfo)	\$11.00	Cauliflower cheese	\$11.00
French fries (df)	\$11.00	Truffle mash	\$11.00

Sauces - Red wine jus (gf)(df) / Peppercorn (gf) / Mushroom (gf) / Garlic cream (gf) \$5.00

3 prawn topper in garlic cream sauce (gf) \$12.00

LOCAL MARANO A FARM BEEF TOMAHAWK STEAK FOR TWO \$129

Chef served 1kg Grass Fed Rib Eye on the Bone

A Dining Experience

Accompanied with your choice of any 2 sides and 2 sauces

Please ask your server regarding cooking times

TO FINISH

Cherry compote and brandy crème brulee with house made shortbread and mascarpone cream \$17.00

Peanut butter mousse with chocolate butterscotch sauce and peanut brittle \$17.00

Brioche doughnut with poached peaches and peppermint diplomat \$17.00

Sticky date pudding, butterscotch sauce and vanilla bean ice cream \$17.00

Affogato, Espresso, ice-cream, Frangelico \$19.00