

Barside

PORK SCRATCHING <i>smoked salt, vinegar & chilli</i>	8.0
MARINATED ITALIAN OLIVES <i>rosemary, lemon & parmesan</i>	9.5
TALEGGIO RISOTTO BALLS <i>semi-dried tomato & basil</i>	14.0
FLASH FRIED KING PRAWNS & CALAMARI <i>with yuzu aioli</i>	16.9
STICKY LAMB BREAST RIBS <i>twice cooked with spicy honey & hoi-sin glaze</i>	15.9
GRILLED KANGAROO BURGER & FAT CHIPS <i>cheese, chard, ketchup & aioli</i>	18.9

Starters

SHUCKED PAMBULA LAKE OYSTERS ON ICE <i>with lemon & oak aged mignonette</i>	1/2 doz 19.9 1 doz 34.9
JAMON SERRANO ON TOAST <i>mustard fruit, aioli & wild rocquette</i>	16.9
KOREAN TARTARE OF WAGYU BEEF <i>pine nuts, pear, capers & croutons</i>	18.0
CEVICHE OF PINK SNAPPER <i>coconut, lime, coriander & sweet potato chips</i>	18.9
WHITE & GREEN ASPARAGUS <i>buffalo bocconcini, pane grittata, tomato & balsamic</i>	19.5
TEMPURA ZUCCHINI FLOWERS <i>stuffed chicken & mascarpone, chilli tomato salsa</i>	22.0
COCONUT KING PRAWNS <i>green papaya, Thai basil & spiced coconut dressing</i>	24.5

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SYDNEY



Chopped Salads

CHOPPED COBB SALAD <i>avocado, tomatoes, smoked chicken, pancetta, cos lettuce with spiced mango dressing</i>	18.0
ROASTED PUMPKIN & VEGETABLE <i>pumpkin flower fritters, roasted corn, wild roquette, labna, pippettes & lemon confit dressing</i>	16.5
KING PRAWN SALAD <i>Asian herbs, shaved wombok, banana chillis rice noodle, peanuts & nam jim</i>	19.0
CRISP PORK BELLY & SEA SCALLOP <i>Chinese cabbage, coriander, pea shoots & soy vinaigrette</i>	22.0
BBQ OCTOPUS SALAD <i>haloumi, watercress, eggplant, roasted peppers & pomegranate vinaigrette</i>	19.5
WAGYU BRESAOLA SALAD <i>radicchio, pear, walnuts & shaved parmesan</i>	22.0

TO SHARE

CHOPHOUSE MIXED GRILL PLATTER <i>Dry aged rump cap, spicy merguez sausage, boerwurst, meat skewers, onion rings, grilled tomato & BBQ sauce</i>	59.0 for 2 people
PASTURE FED BLACK ANGUS TOMAHAWK <i>full rib on the bone</i>	8.5 per 100g

FRESH FISH

PAN FRIED WILD RIVER BARRAMUNDI <i>roasted fennel, heirloom cherry tomatoes</i>	32.0
AUSTRALIAN PINK SNAPPER BAKED IN A BAG <i>(see your waiter for todays accompaniment)</i>	30.0

Condiments

Mayonnaise.....Harissa.....House made ketchup.....Pepper sauce
Ranch dressing.....House made BBQ sauce 2.5

Chops and Meat

MINUTE STEAK OF BLACK ANGUS, cafe de Paris butter <i>Riverine District NSW</i>	200g 22.0
DARK ALE MARINATED WAGYU FLANK <i>char grilled</i>	200g 28.0
CASTRICUM BROTHERS DOUBLE LAMB CHOPS, mint jelly <i>free range, tender stretched, VIC</i>	2x180g 26.9
BBQ FREE RANGE 1/2 CHICKEN <i>lemonade glaze, corn salsa, Thirlmere NSW</i>	26.0
CRUMBED PORK CHOP, sage & hazelnut, apple sauce <i>Esk Pastoral Free Range, Tasmania</i>	320g 27.5
GLAZED BEEF SHORT RIB, house-made BBQ sauce <i>Riverine District, NSW</i>	350g 32.0
PASTURE FED PETIT FILLET MB2+, chutney & jus <i>Grasslands</i>	200g 34.9
PASTURE FED RIB ON THE BONE, chutney & jus <i>Gympie, QLD</i>	350g 38.9
GRAIN FED T-BONE, chutney & jus <i>Riverine District, NSW</i>	600g 46.5
F1 WAGYU STRIPLOIN MB 4+, harissa & jus <i>QLD</i>	300g 49.9
DRY AGED DELMONICO MB2+, chutney & jus <i>striploin on the bone, Riverine District, NSW</i>	400g 48.0
F1 WAGYU FILLET MB 5+, maitre d' butter & pomme puree, <i>QLD</i>	220g 54.9

Sides

all sides 8.0

SHOESTRING FRIES	MIXED LEAVES <i>cabernet sauvignon dressing</i>
STEAMED BROCCOLI & BROCCOLINI <i>with herb butter, toasted almonds</i>	BABY GEM COBB SALAD
POTATO PUREE <i>Victorian Dutch creams</i>	TOMATO & BOCCONCINI <i>green olive, basil & balsamic</i>
CAULIFLOWER GRATIN <i>sourdough & gruyere</i>	WEDGE SALAD <i>slow cooked egg, roasted tomato, spec & house dressing</i>

ALL CREDIT CARDS INCUR A 0.80% MERCHANT PROCESSING FEE

OCTOBER 11