

STEAK AND WINE NIGHT

SHARING STARTER	artisan breads, olive oil, balsamic, slow roasted garlic (GFA) (VGA) (DFA) (V) (NF) olives, mushroom parfait, smoked mackerel pate	6 p/p
STEAKS	served with chargrilled mushroom, roast tomato, fries	
	23oz cote de boeuf (preorder only) (DF) (GFA) for 2 to 3 people, roasted garlic, cherry tomatoes,	58
	8oz Fillet (preorder only) (DF) (GF) (NF)	30
	10oz ribeye (DF) (GF) (NF)	28
	7oz bavette (GF) (DF) (NF)	17
	add lobster tail to steak	24
	add half a lobster tail to steak	12
FISH	whole lobster tail (GF) (V) (NF) (DFA) garlic butter, garden salad, sweet potato fries	29
	half lobster tail (GF) (V) (NF) (DFA) garlic butter, garden salad, sweet potato fries	18
	pan fried salmon (NF) (V) (GF) (DFA) thai noodle salad	13
VEGGIES	mushroom steak (GF) (DF) (V) (VG) (NF) fries, garden salad, roasted tomatoes	14
SIDES	broccoli chilli (GF) (DF) (V) (VG) (NF)	3
	mixed green veg (GF) (DF) (V) (VG) (NF)	3
	green salad (GF) (DF) (V) (VG) (NF)	3
	caesar salad (GF) (V) (NF)	3

GF - Gluten free V - Vegetarian DF - Dairy free VG - Vegan

GFA - Gluten free alternative VA - Vegetarian alternative DFA - Dairy free alternative VGA - Vegan alternative