STEAK & SIPS

38 per person*

MB2 PORTERHOUSE 300G
Slaw, Fries

Your choice of sauce: Café de Paris, Peppercorn, Chimichurri

**Served with a glass of wine or beer*

UPGRADE

128
Made for sharing, serves two.

BLACK ANGUS RIBEYE, 150 DAY GRAIN FED MB2 600g
Cognac & Green Peppercorn Sauce / Chimichurri Sauce

KIPFLER POTATOES
Beef Tallow, Caper, Shallot, Parsley GF

GARDEN GREENS
Chives, Dill, Mustard Vinaigrette VG, DF, GF

EXTRAS

LANGLANDS FOCACCIA 18
Smokey Eggplant, Garlic, Lemon, Parsley VG, DF ✱

APPELLATION OYSTER 7ea
Shucked to order, Citrus Mignonette, Native Pepper GF (A)

ABROLHOS ISLAND SCALLOP 14ea
Burnt Butter, Sambal, Green Mango GF (A)

ORTIZ ANCHOVY 12ea
Stracciatella, Heirloom Tomato, Lemon, Basil (I)

✱ CHEF'S CHOICE **V** VEGETARIAN **VG** VEGAN **VGA** VEGAN OPTION AVAILABLE
DF DAIRY FREE **GF** GLUTEN FREE **A** AUSTRALIAN SEAFOOD **I** IMPORTED SEAFOOD

Please note this menu is built on seasonality and elements of dishes are subject to change.

Our dishes may contain allergens including milk, eggs, wheat, peanuts and tree nuts. While we take care with dietary requirements, trace elements may be present, so please inform our team of any allergies. All seafood is Australian sourced. A 15% surcharge applies on Sundays and public holidays. Prices include GST.