

GLUTEN FREE

START/S

Grilled GF bread board with house confit olives & dips
(V).....\$16

Szechuan Spiced Calamari with an Asian herb salad & Nahm
Jim.....\$16

Mussels & GF Bread (see specials menu) ½
Kg.....\$18

Maple Roasted Pumpkin with chilli & spinach
(V).....



STEAKS



200g Eye Fillet, grass fed, Duck River,
TAS.....\$40

250g Scotch Fillet, grass fed, Gippsland,
VIC.....\$29

300g Porterhouse, grass fed, Cape Grim,
TAS.....\$39

400g Wagyu Rump, grain fed, Jacks Creek,
NSW.....\$45

500g Ribeye, grass fed, Cape Grim,
TAS.....\$52

MAINS

Summer Lemon & Vegetable Risotto (V)
with asparagus, peas, preserved lemon & watercress
salad.....\$23

Sher Wagyu Beef Burger
with smoked cheddar, lettuce, tomato & house
sauce.....\$25

Grilled Halloumi Burger (V)
with caramelized onion, aioli, tomato, avocado &
roquette.....\$23

Chorizo Pizza
with corn, feta & fresh
parsley.....\$24

Margherita Pizza (V)
with heirloom cherry tomatoes, fresh basil, oregano & scamorza
cheese.....\$22

Steak Sandwich
chargrilled scotch fillet with pickled beetroot, tomato relish, roquette, tomato & fried
egg.
Served in a GF burger bun with a garden
salad.....\$26

(V) = Vegetarian

Please inform our staff of any other food allergy or intolerances

We apologies we do not split bills