



Enhance your dining experience
with our suggested wine pairings

SHARE

BAKED TASMANIAN SCALLOPS 26/31 (A)

(4 pcs) Creamy garlic spinach,
parmesan, herb crumb
Grant Burge Benchmark Pinot Grigio

TRIO OF DIPS 20/25 (V)

House made focaccia & chef's selection
of dips
Add focaccia + \$6
Yarra Burn Prosecco

SMOKED COLD CUTS 45/50 (LDA)

Selection of house smoked meats,
pickles, jam, mustard, bread
St Hallett Rosé

ROASTED GARLIC PIZZA BREAD 21/26 (V)

Confit garlic butter, cheese, herb salt
Grant Burge Benchmark Chardonnay

STARTERS

OYSTERS (EA) | 6 / 9 (A)

Natural Classic mignonette of shallot & pepper (LG) (LD)
Rolf Binder Riesling

Cooked Smoked speck & balsamic (LG) (LD)

St Hallett Rosé

Alavar butter, rich southeast Asian style,
containing kaffir lime, toasted coconut,

garlic, curry spices, chilli oil, crab emulsion (M)

Mudhouse Woolshed Vineyard Sauvignon Blanc

BRUSCHETTA 17/22 (VA)

Ricardoe's tomato, mozzarella, fig vincotto,
prosciutto crumb

Grant Burge Petit Bubbles Dry Sparkling

SALT & PEPPER BABY SQUID 22/27 (M) (LG)

Loligo squid, lemon pepper aioli

Mudhouse Home Block Pinot Gris

CURED SALMON 27/32 (A)

Melon salad, horse radish creme, pickled cucumber,
citrus gel, lavosh

Brookland Valley Verse Chardonnay

WAGYU STEAK TARTARE 26/31

Truffle dressing, capers, pickled onion, egg yolk
gel, focaccia

Mudhouse Pinot Noir

ROASTED ONION TARTE TATIN 22/27 (N) (V)

Baby onion, goats cheese mousse, candied
hazelnut, herb salad

Petaluma White Label Chardonnay

MAINS

NONNA'S PAPPARDELLE 32/38

Wagyu beef bolognese, pangrattato, parmesan
cheese, fresh pasta from local supplier

Grant Burge Benchmark Cabernet Sauvignon

CHICKEN SUPREME 36/42 (N)

Charred corn puree, potato rosti, edamame,
roasted cashew, red wine jus

Mudhouse Home Block Pinot Gris

NEW ENGLAND LAMB RACK 63/69

Pan roasted to medium, Moroccan cous cous,
house made hummus, crispy chickpeas,

lamb jus, smoked paprika oil

St Hallett Butchers Cart Shiraz

EMPEROR'S PORK BELLY 42/48 (LD)

Slow braised in Chinese master stock,
fermented wombok, fried lotus root seasoned
with szechuan, chilli oil

Mudhouse Woolshed Vineyard Sauvignon Blanc

RICOTTA GNOCCHI 32/38 (N) (V)

Rocket pesto, pickled beetroot,
grana padano, walnut brittle

St Hallett Rosé

MARKET FISH MP (M) (LG)

Chilli ginger daikon, dashi broth,

Asian greens, mushroom nori crumb

Grant Burge Benchmark Sauvignon Blanc

(LG) Low gluten (LGA) Low gluten available (LD) Low dairy (LDA) Low dairy available (V) Vegetarian
(VA) Vegetarian available (N) Contains nuts | Seafood Origin: (M) Mixed (A) Australian
Member/Non Member pricing | 10% surcharge on public holidays

STEAKS

Wet-aged in-house for a more refined texture & fuller beef flavour. Steaks are seasoned simply with salt, cooked over high heat & rested to maximise flavour.

All steaks come with one choice of our all-time favourite sides & sauce

Pear & Rocket Salad

Truffle Mash Potato

Hand Cut Fries

Tallow Roasted Kipflers Potato

Buttered Broccolini

Upgrade your side

Choose any premium side for an additional \$3

SAUCE \$4 (LG)

Red wine jus

Creamy trio pepper

Forest mushroom

Chimichurri

Bone marrow butter

Alavar butter (M)

Lemon pepper aioli

Grass Fed Selection

CAPE GRIM BEEF

Raised on rich pastures with nothing else added, Cape Grim Beef is hand-selected & rigorously graded, rewarding you with pure beef flavour – made by nature.

SHARED TOMAHAWK | 160 PER KILO

Long-bone ribeye from Cape Grim Beef, Tasmania. Grass-fed, aged & richly flavoured. Designed to share. Best medium-rare.

Katnook Founders Block Cabernet Sauvignon

ANGUS PURE

Angus Pure is a premium, traceable Australian beef brand. Offering high-quality grass-fed options sourced from Southern Australia. Known for exceptional tenderness, flavour & marbling, this brand is free from added hormones & antibiotics. It is a verified, sustainable & MSA-graded product.

300G STRIPLOIN MBS 2-3 58/63

Traditional strip steak with a rich fat edge & robust character. Best medium-rare to medium. St Hallett Garden of Eden Shiraz

Grain Fed Selection

PHOENIX WAGYU MBS 4-5

Offering a beautiful balance of tenderness, flavour & indulgent richness in every bite.

300G PORTERHOUSE 77/82

Traditional strip steak with a rich fat edge & robust character. Best medium-rare to medium.

Katnook Founders Block Cabernet Sauvignon

300G PICANHA 54/59

Rump cap with its signature fat layer, delivering deep flavour & natural juiciness. Best medium-rare.

Grant Burge Benchmark Merlot

300G EYE OF RUMP 48/53

Bold, structured & intensely beef driven. A classic for those who prefer a fuller bite. Best medium-rare to medium.

Grant Burge Benchmark Shiraz

SIR THOMAS BLACK ANGUS MBS 2-3

Premium Australian beef known for its consistent quality, rich flavour & natural tenderness. Carefully raised & expertly selected, it delivers a hearty, full-bodied beef taste with a beautifully juicy finish.

500G RIBEYE ON THE BONE 85/90

Marbled ribeye on the bone for added depth & richness. Powerful & indulgent. Best rare to medium-rare.

St Hallett Garden of Eden Shiraz

300G SCOTCH FILLET 68/73

Generously marbled, buttery & deeply satisfying. Best medium-rare.

St Hallett Butchers Cart Shiraz

BEEF CITY BLACK MBS +2

Beef City is one of Australia's leading grain fed beef names with a reputation worldwide for producing beef year-round for its consistency in eating quality & supply.

200G TENDERLOIN 62/67

Exceptionally tender with a refined, delicate finish. Best rare to medium-rare.

Mudhouse Pinot Noir

WOODFIRE PIZZA

Quality ingredients. Traditional technique. Real flavour.

Crafted in our Italian stone oven for that authentic wood-fire style char & blistered crust. Neapolitan-style 70% hydration dough, made with premium Caputo flour, San Marzano tomatoes, fior di latte & extra virgin olive oil. Gluten free base available + \$6.5

PILOT 25/28 (V)

House napoli sauce, bocconcini, fresh basil

TOWNS 26/29 (V)

Garlic confit puree, fior di latte, charred broccolini, marinated leeks, salsa verde, lemon chilli, shaved parmesan

OXLEY 27/30 (N) (V)

Pistachio cream, fior di latte, marinated zucchini, goat cheese, fresh mint, pistachio crumb

LIGHTHOUSE 28/31 (V)

Truffle salsa, fior di latte, portobello mushrooms, camembert, spinach

SHELLYS 32/35

Caramelised onion, fior di latte, spicy sopressa salami, baby bell peppers, rocket

FLYNNS 32/35

House napoli sauce, fior di latte, ground wagyu beef, pepperoni, maple bacon, shallots

NOBBYS 32/35

House napoli sauce, fior di latte, peri-peri chicken, red onions, capsicum, coriander, peri-peri sauce

ROCKYS 32/35 (M)

House napoli sauce, fior di latte, herb & garlic tiger prawns, cherry tomatoes, salsa verde, rocket, parmesan

Pizza – Half & Half Option - Additional \$5

Can't decide on one pizza flavour? Try two flavours in one pizza, perfect for sharing!

Please ask our team for wine selection to match your pizza choice.

KIDS all \$15

PIZZA

Ham & cheese

Add pineapple \$3

STEAK (LG) (LD)

Fries & sauce

CHICKEN TENDERS

(LG) (LD) Fries & sauce

PASTA

Bolognese, pappardelle & parmesan

SIDES

BEACHFRONT CAESAR 17/20 (VA) (LGA)

Charred baby cos, shaved parmesan, tallow croutons, crispy speck

SAUTEED FOREST MUSHROOMS 17/20 (V) (LG)

Mixed mushroom, garlic parsley butter

BUTTERED CORN RIBS 17/20 (V) (LG)

Pimento mayo, parsley, parmesan

FRIED BRUSSELS SPROUTS 17/20 (VA) (LG) (LD)

Maple speck, seeded mustard vinaigrette

TALLOW ROASTED KIPFLERS POTATO 14/17

(VA) (LG) (LD) Rosemary & confit garlic

TRUFFLE MASH POTATO 14/17 (V) (LG)

HAND CUT FRIES 14/17 (VA) (LG) (LD)

House salt, lemon pepper aioli

ROCKET & PEAR SALAD 14/17 (V) (LG)

Grana padano, balsamic glaze

BUTTERED BROCCOLINI 14/17 (V)

Lemon herb crumb

DESSERTS Add ice-cream \$6

SANS RIVAL 19/22 (N) (LG)

Layers of crisp cashew meringue with smooth vanilla buttercream, vibrant mixed berry compote

Maria River Limencello

TIRAMISU CHEESECAKE 21/24

A decadent indulgence — Biscoff tart, coffee chantilly cream

Amberley Kiss & Tell Moscato

RED WINE POACHED PEAR 18/21 (LG) (LD)

Gently poached pear infused with red wine, served with lemon gel, honeycomb crumb, coconut vanilla cream

Grant Burge 10yr Tawny Port

DÉLICE AU CHOCOLAT 23/26 (N) (LG)

Luxurious dark chocolate crèmeux paired with pistachio crumble, raspberry, fragrant rose chantilly

St Hallett Butchers Cart Shiraz

AFFOGATO 20/25 (LG)

Espresso, Frangelico & vanilla bean ice cream