

SKIRT

STARTERS

BABY GEM SALAD

sucrine lettuce, endive, skirt dressing

KALE PANZANELLA SALAD

kale, parmigiano, croutons, citrus vinaigrette

MIXED HEIRLOOM TOMATO SALAD

with basil and balsamic

GREEN BEANS CAESAR

charred green beans, caesar dressing, ranch dust

HOT 'N' COLD

twice-baked jacket potato, sour cream & chives
with ossetra caviar 50g (upon availability)

CRISPY RICE & SASHIMI

crispy Asian rice, salmon sashimi, yuzu mustard, ponzu dip

MUSHROOM STROGANOFF

oyster, shiitake, button, portobello, warm mustard sauce

GRILLED KAFTA

beef patties, yoghurt-tahini dip

HOUSE-MADE BEEF SAUSAGE

fennel seeds and harissa mustard sauce

BLACK ANGUS BEEF BRESAOLA

wild arugula, parmigiana, truffle oil

ORGANIC SMOKED SALMON

hand-sliced, lightly smoked

ROASTED BONE-MARROW & GREMOLATA



SKIRT SPECIALS

KING PRAWNS

chargrilled with salsa verde and olive oil

GRILLED SPATCHCOCK ORGANIC CHICKEN (FOR 2)

with roasted potatoes

FRESH CATCHES

grilled over charcoal, side of asparagus

Monkfish Tail

Wild Seabass or Seabream

Scottish Salmon Fillet

VEAL SCHNITZEL

free-range veal cutlet, panko crusted, arugula salad

BURGERS

BUTTER BURGER

180g grass fed beef patty, butter & cheddar cheese, hand-cut chips

BAR BURGER

180g grass fed beef patty, cheddar cheese, oyster mushrooms, grilled onions, arugula, mild harissa mustard, hand-cut chips

STEAKS *

DRY AGED BONELESS RIBEYE

English Longhorn · Grass Fed

BLACK ANGUS FILLET 200G

Australian Angus Gold · Grain Fed
SERVED WHOLE OR TAGLIATA STYLE

WAGYU FILLET 200G

Australian Wagyu MB 5+ · Grain Fed
SERVED WHOLE OR TAGLIATA STYLE

WAGYU BONELESS RIBEYE

Australian Wagyu MB 5 · Grain Fed

SKIRT STEAK · AUSTRALIAN GRAIN FED 200G

served on the board with spuds

RANGERS VALLEY FILLET 200G

Australian angus MB3 · Grain fed

RANGERS VALLEY RIBEYE

Australian angus MB3 · Grain fed

HOUSE FILLET 200G

Australian · Grass fed

BONE-IN CUTS *

ENGLISH LONGHORN • GRASS FED • DRY AGED (30 - 35 DAYS)

SEE WINDOW FOR AVAILABLE WEIGHTS Average weight 500g – 900g.

PORTERHOUSE
T-BONE

BONE-IN PRIME RIB
BONE-IN SIRLOIN

* ALL OUR MEAT CUTS ARE GRILLED OVER COAL, TO MEDIUM-RARE DONENESS.

* PICK YOUR SIDES, SAUCE AND CHOICE OF SPUDS BELOW :

CORN CURLS
CREAMED SPINACH
GRILLED ASPARAGUS
SWEET POTATO FRIES

CHARRED BROCCOLI CROWN
SKILLET MAC 'N' CHEESE
GRILLED PORTOBELLO
TWICE-BAKED SWEET POTATO

SAUCES

CREAMY HORSERADISH | ARUGULA PESTO | DIJON SKIRT MIX
HEINZ KETCHUP | MARIE-ROSE SRIRACHA | KEWPIE JAPANESE MAYO

SPUDS

HAND-CUT CHIPS
SMASHED NEW POTATOES

THE SWEET END

ETON MESS

mixed berries, folded cream & crushed meringue

DARK AND MILK CHOCOLATE BOARD WITH SEASONAL FRUITS

WINE

RED

Bordeaux, Château Saint-Florin	2015
Bourgogne, Vieilles Vignes, Domaine Michel Sarrazin	2017
Bordeaux, Chateau Fonrazade, Saint Emilion	2014
Bourgogne, Cuvée Sapidus, Domaine Mongeard-Mugneret	2016
Bordeaux, La Reine Des Bois, Domaine de La Mordorée	2015
Vallée Du Rhône, Les Trois Chênes, Crozes Hermitages	2016
Bordeaux, Château Ormes de Pez, Saint-Estephe	2011
Germany, Malterdinger Spätburgunder, Bernard Huber	2014
Bourgogne, Gevrey Chambertin, Domaine Dominique Gallois	2015
Bourgogne, Clos Rognet, Corton, Domaine Méo - Camuzet	2014
Iris Domaine, Btalloun	2011
Château Ksara, Chateau, Bekaa Valley	2002
Château Marsyas, Bekaa Valley	2014
Atibaia, Batroun	2013

WHITE

Bourgogne, Chardonnay, Domaine de La Chablisienne	2018
Bourgogne, La Pierrelée, Domaine De La Chablisienne	2017
Bourgogne, Mâcon La Roche Vineuse, Domaine Merlin	2017
Alsace, Riesling Riquewihr, Domaine Jean Louis-Trapet	2013
Vallée De La Loire, Pouilly-Fumé, Domaine Serge Dagueneau	2017
Bourgogne, Le Prieuré, HCN, Domaine Aurelien Verdet	2017
Bourgogne, Christian Faurois, Domaine De La Chablisienne	2015
Bourgogne, Montee De Tonnerre, Domaine De La Chablisienne	2014
Bourgogne, Marsannay, Domaine Jean Louis Trapet	2017
Bourgogne, Puligny Montrachet, Domaine Bachelet Monot	2017
Château Ksara, Chardonnay	2016
Bargylus, Syria	2014
Atibaia, Batroun	2019

ROSÉ

France Provence, Château De Selle, Domaine Ott	2017
Côtes-De-Provence, Chateau Pas Du Cerf	2018
Massaya, Bekaa Valley	2018
Chateau Musar Jeune	2019

SPARKLING

Prosecco Spumante, DOC Villa Chiopris	
Larmandier-Bernier, Longitude 1er cru	

DRINKS

SPIRITS

Noam Unfiltered Lager Beer
Gin, The Botanist
Vodka, Stolichnaya Red
Vodka, Grey Goose
Rum, Mount Gay XO
Cognac, Hermitage
Whisky, Johnnie Walker, Black Label
Whisky, Chivas 18 YO
Whisky, Bruichladdich, Single Malt
Whisky, Port Charlotte, Barley, Single Malt
Whisky, Pikesville 6 YO Rye
Sake, Dewasakura, Ichiro

Tequila Milagro
Liquor, Chartreuse

SOFT

Pepsi
Pepsi / 7 Up Diet

WATER

Sohat
S.Pellegrino

HOT

Espresso
Canarino
Awan Tea