

STARTERS

HOUSE MADE RYE BREAD 2.5

With salted butter.

GRAVAD LAX SALMON 19

With a sweet mustard sauce.
Carved at your table.

OVEN BAKED KINGFISH 20

Creamed cress, sea blite,
black caviar & lemon gel.

BEEF CROQUETTES 19

Roasted celery &
pickled onion jam.

DUCK BREAST PROSCIUTTO 20

Roasted beet purée, confit shallot
& duck fat croutons.

ASPARAGUS SPEARS 18

French radish, celery hearts,
brown butter vinaigrette.

FRIKADELLER 18

(Danish Meatballs)
Braised red cabbage,
pickled cucumber,
vino cotto reduction.

OYSTERS ½ DOZEN 24

NATURAL Apple cider dill,
shallot vinaigrette.

BAKED Chorizo & salsa.



All prices are inclusive of GST.

CERTIFIED GRASS FED BEEF

Chefs and farmers know that happy, healthy animals taste better, which is why we use Pinnacle Certified Grassfed Beef. Sourced only from the Top 4% of MSA Graded Cattle in Australia, Pinnacle Beef is 100% Grass Fed, Marble Score 2+, Free Range, No Hormones and Antibiotic Free - GUARANTEED.

EYE FILLET

160g 38
250g 47
The most tender cut of beef available.

CHATEAUBRIAND (EYE FILLET)

500g 92
Carved at your table, and is enough for 2 people.
(Please allow 30 minutes cooking time.)

SIRLOIN

250g 37
400g 42
Fine grained, low in fat, the Sirloin is a tender steak
with good flavour intensity.

RIBEYE

300g 45
Very flavoursome, juicy and tender cut from
the upper rib cage between ribs 6-12.

T-BONE

500g 55
The best of both worlds. Eye Fillet and Sirloin in the one steak.

HANGER STEAK

300g 35
Hangs (hence the name) between the rib and the loin.
This lesser known steak has long been
prized by butchers for its full flavour and richness.

RIBS

BEEF SHORT RIBS (10 Hour Slow Cooked)

1 Rib Rack 27
2 Rib Racks 39
Served with our delicious house made sauce.

OCEAN

BARRAMUNDI FILLET

Oven baked NT Barramundi fillet with sorrel butter. 38

DRY AGED BEEF

Sourced from Hereford cattle from our own farm, along with other British breeds of cattle from the lush pastures of Victoria and South Australia. We hang and dry age the beef in our purpose built facility in the Adelaide Hills for a minimum of 45 days, before butchering in-house. The result is the ultimate expression of beef in terms of flavour and tenderness.

**Please note, Dry Aged Beef does not benefit from cooking past medium.*

45 DAY DRY AGED BEEF

CÔTE DE BOEUF (Ribeye on the Bone)

500g 58
700g 80

The 700g steak is carved at your table, and is enough
for 2 people. (Please allow 30 minutes cooking time)

NEW YORK SIRLOIN (Sirloin on the Bone)

400g 49

RUMP STEAK

350g 38

The most flavoursome cut of steak. Coupled with the
tenderising effect of dry ageing makes this our go-to steak.

EXTREME BEEF

100 DAY DRY AGED CÔTE DE BOEUF

(Ribeye on the Bone) 500g 90

Experience the effects of Dry Ageing when taken out to an incredible
100 days. The flavours created when aged for this length of time are
unlike any other, with extreme flavour intensity and tenderness.

45 DAY DRY AGED TOMAHAWK

Tomahawks range between 1.0 to 2.0kg
Price charged on weight (\$10 per 100g) ***

MARBLE SCORE 4+ GRASSFED SIRLOIN STEAK

400g 65

This wonder from Little Joe is at the global summit of grassfed beef quality.
Marble score 4+ from grassfed beef has previously been unheard of.
A must try.

**All Extreme Beef steaks come with
House Made Chips and Your Choice of Sauce.**

DRY AGED MUTTON

DRY AGED SALTBUSH MUTTON LOIN

300g 35

We have developed this world first product -
dry aged mutton. Sourced from Dorper sheep
grazed on saltbush in the pastoral regions of
South Australia, we dry age it for 30 days.

The result is a super tender piece of meat, packed
with flavour. It's everything you love about lamb,
but tastes nothing like the mutton horror stories
your parents may have mentioned.

SIDES

SALAD

Rocket, pear, blue cheese & walnut 10

Quinoa grain, tahini, feta, tomato,
mint & parsley 10

WARM

Roasted sweet potato
& provolone crumb 10

Roasted field mushroom
& confit garlic 10

Seasonal Vegetables 10
Ask your waiter for today's selection

SAUCES

Béarnaise 5

Pepper 5

SURF & TURF

Add a lobster tail to any steak 16

HOUSE MADE CHIPS

All main courses are served with:

House Made Chips

Seasoned Butter (Garlic or Truffle)