



BEEF

STEAK FRITES

Westholme 7+ Wagyu Rump | 220g | Frites |
Cognac Cream Peppercorn Sauce \$66

SCHOTTLANDER'S FULLBLOOD WAGYU (36-MONTH-OLD) 9+ MARBLE SCORE

Bone in Striploin | 500g, dry aged 30 days \$185
Filet | 250g, dry aged 14 days \$120
Flatiron | 220g dry aged 35 days \$89

DAVID BLACKMORE'S FULLBLOOD WAGYU (30-MONTH-OLD) 9+ MARBLE SCORE

Ribeye | 500g, dry aged 150 days \$350
Striploin | 200g, dry aged 45 days \$139
Eye of Chuck | 220g \$95
Flank | 220g \$69

COPPER TREE FARM FRIESIAN (60-MONTH-OLD PASTURE FED DAIRY COW)

Ribeye | 500g, dry aged 60 days \$89
Filet | 220g \$65

"THE MATRIARCH" VINTAGE FULL BLOOD WAGYU, 14 YRS OLD FROM BREEDING STOCK AT SCHOTTLANDER'S FARM

T-Bone | 500g, dry aged 45 days \$109
Bone in Striploin | 400g, dry aged 45 days \$95

Ask our staff about our daily steak specials!

SIDES (GF)

Potato & Cabbage Gratin \$18

Mixed Mushrooms in Garlic Butter \$16

Paris Mash \$14

Brussel Sprouts, Roasted in
Hazelnut Sage Burnt Butter, w/ Crispy Prosciutto \$20

Frites \$12

(Cooked in wagyu fat)

CONDIMENTS (GF) Café de Paris | Horseradish Cream | Béarnaise | Bordelaise | Dijon

Dry aging is a process whereby the beef is kept in a carefully temperature and humidity-controlled environment to draw out excess moisture and enhance the naturally occurring flavours within the protein. Steaks recommended medium rare. All proteins (GF) cooked over iron bark in our woodfire oven & accompanied by complimentary French salads.

Opening Hours

Wednesday 6pm-10pm

Thursday 12-3pm, 5-10pm

Friday 12-3pm, 5-10pm

Saturday 12-3pm, 5-10pm

All credit card transactions incur a 1% surcharge, 15% surcharge on total bill applies on public holiday

HOUSE BAKED BREADS w/ Copper Tree Farm Butter + PASTRIES

Baguette \$5
Potato Bread Dinner Rolls \$8
House Wagyu Bresaola on
Gruyere Gougère \$6ea

COLD SEAFOOD

Oysters

Freshly Shucked Sydney Rock
Oysters w/ Mignonette Sauce
(GF) \$6ea

CHARCUTERIE

Duck Liver Pate w/ Brioche
Toast \$18
Saucisson 60g \$17
Wagyu Bresaola 60g \$24
Jamon Serrano 100g \$19
Charcuterie Selection w/
Cornichons, Dijon Mustard,
Baguette & Potato Rolls \$39

RAW & WOODFIRED SEAFOOD

Tuna Tartare w/ Tomato, Olive,
Capers, Lemon, Lavosh \$29
Charcoal Grilled Prawns w/ Chilli
Butter (GF) \$34
Scallops on the Half Shell Grilled
w/ Chilli Maple Bacon Butter \$37

RAW & COOKED MEATS ENTREES

SCHOTTLANDERS FULLBLOOD WAGYU 9+ BMS

Steak Tartare & Gaufrettes (GF)
\$27/\$45 (main)
Wagyu Carpaccio w/ Walnuts,
Pickled Beetroot, Goats Cheese
& Herbs \$25
Grilled Wagyu Skewers w/
Salsa Verde \$29
Wagyu Croquette w/ Spicy
Provençale Sauce \$27
Beef Selection for Two \$60
(All the above)
Bolognese w/ Pappardelle \$25



MAINS

Wood-fired Market Fish w/
Zucchini Slice and Vadouvan
Cream Sauce \$49
Beef Bourguignon w Paris Mash
\$49
Wood-Fired Duck Breast
| Dry Aged 21+ days |
w/ Red Cabbage & Honey,
Potato Galette, Port Jus
Half \$69 | Whole \$129

VEGETABLES & CHEESE

Twice Cooked Gruyere Cheese
Souffle \$26
Dutch Carrots w/ Almond
Tarator & Herbs (GF) \$16
Peas, Snow Peas, Broad Beans
w/ Ricotta, Mint, Chilli, Lemon
(GF) \$21
Charcoal Roast Pumpkin w/
Sweet Potato, Greek Yogurt,
Honey & Pepita Seeds (GF) \$18

GRAND BANQUET

minimum 4 people (whole table)
\$135pp

Tuna Tartare w/ Tomato, Olive,
Capers, Lemon, Lavosh
Wagyu Bresaola on Gruyere
Gougère
Duck Liver Pate w/ Brioche
Toast
Steak Tartare & Gaufrettes
Wagyu Croquette w/ Spicy
Provençale Sauce
Twice Cooked Gruyere Cheese
Souffle

Chef's Steak Selection w/ Frites,
Dutch Carrots w/ Almond
Tarator
| Brussel Sprouts & Crispy
Prosciutto | French Salad &
Sauce Selection

Tart of the Day
Apple Tarte Tatin
Vanilla Crème Caramel

DÉBUTANT