



Steakhouse Menu

FIRST FLAVOURS

The Wedge (N)

Baby Gem, House Dressing, Blue Cheese, Bacon, Walnuts, Celery, Pear

Beef Tartar

Watercress, Sourdough Bread, Anchovy, Lemon, Capers, Shallots, Quail Egg

Lump Crab Cake (S)

Avocado, Cucumber, Lime, Tomato

Australian Wagyu Beef Carpaccio (N)

Spicy Radish, Pine Nuts, Parmesan, Smoked Fleur de Sel, Rocket Oil

Heirloom Tomato & Burrata (V)

Cherry Tomatoes, Mini Burrata, Rocket, Basil

Prawn Cocktail (S)

Blue Prawns, Marie Rose, Baby Gem, Horseradish

The Greens (V)

House Dressing, Green Onion, Cucumber, Cherry Tomatoes, Carrots

Big Eye Tuna Cones

Tartar, Chili, Scallions, Citrus, Masago, Sesame

Smoked Loch Fyne Salmon

Rye Bread, Lemon, Fresh Horseradish, Shallots, Capers

Caesar Salad

Romaine, Parmesan, Bacon, Caesar Dressing, Croutons



SOUPS

Seafood Bisque (Alcohol) (S)

Lobster Ravioli, Fennel

French Onion (Alcohol)

Grilled Onion, Shallots, Gruyère

ENTRÉES

Slow Braised Beef Short Ribs (N) (Alcohol)

Celeriac, Celery, Chorizo, Red, Peppers, Pine Nuts

Corn Fed Chicken & Scallop (Alcohol) (S)

Crispy Skin Breast, Corona & Lime Marinade, Corn, Scallop & Prawn Sausage

Atlantic Salmon

Crispy Skin & Cured, Green Peas, Turkey Bacon, Citrus

Grilled Tuna Steak

Artichoke Confit, Lemon, Olive Gnocchi

Lobster (S)

(Grilled or Steamed), 5 Herb Butter, Lemon Butter

Jumbo Prawns (S)

(Grilled or Poached), 5 Herb Butter, Lemon Butter

Homemade Linguine (S)

Linguine Pasta, Butter Poached Lobster, Spinach, Lemon

Braised Beef Cheeks (Alcohol)

Open Ravioli, Parsnip, Granny Smith, Parsley, Jus

Quinoa Risotto (V) (N)

Baby Beet & Radish, Rocket, Mint, Caramelized Goat Cheese, Citrus, Pistachio



THE CUTS

USDA certified Prime Beef

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|------------|-------------|
| Tenderloin | 300G / 200G |
| Striploin | 300G |

Australian Beef

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|------------|--------------------|
| Tenderloin | 300G / 200G / 170G |
| T-Bone | 600G |

Australian Wagyu

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| Rib Eye | 300G |
| Tenderloin for two With Two Sides of Your Choice | 500G |

Kettyle Northern Irish Grass Fed

Aberdeen Angus Beef 28 Days Dry Aged

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|-----------------|------|
| Rib Eye Bone In | 500G |
| Rib Eye | 300G |
| Striploin | 300G |

Master Kobe AA9

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|------------|-------------|
| Striploin | 300G |
| Tenderloin | 300G / 150G |

Lough Erne Salted Lamb 10 Days Dry Aged

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|--------------|------|
| Rack of Lamb | 350G |
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Every Cut Is Served With Your Choice of Sauce

Sauces

Stilton & White Port Fondue (Alcohol)
 Smokey Cheddar Cream Sauce
 Morel & Tarragon Cream (Alcohol)
 Red Port Wine & Thyme Jus (Alcohol)
 Sauce Béarnaise
 Argentinean Chimichurri
 5 Herb Butter
 3 Pepper & Bourbon Sauce (Alcohol)
 Spiced Date Jus



Toppings

Fried Organic Egg
Grilled Canadian Lobster Tail (S)
Halloumi Cheese Crust
Grilled Gulf Prawns (S)
Seared Foie Gras

POTATOES

Hand Cut Duck Fat Fries

Red Onion, Black Currant Jam (Alcohol)

Smokey Fries

Smoked Paprika, Herbs, Gruyère

Yukon Gold Potato Mash

Natural
Truffle
Turkey Bacon
Aged Cheddar

Baked Heritage Potatoes

Salt Baked, Sour Cream, Pearl Onions, Chives

Sweet Potato

Fritters, Maple Syrup, Chili

French Fries

Sea Salt



SIDES

Forrest Mushrooms

Crispy Pumpernickel, Ceps, Parsley

Onion Rings

Crispy Fried, Ryu Aioli

Heritage Carrots

Roasted, Thyme

Asparagus

Green, Grilled, Nut Butter

Creamed Spinach

Double Cream, Cured Egg Yolk, Black Truffle

Sautéed Spinach

Garlic Confit, Shallots, Lemon Ash

Lobster Mac n Cheese (Alcohol) (S)

Canadian Lobster, Gruyère, Cheddar, Herbs