

WEEKEND WARMERS

SYDNEY ROCK OYSTER \$6EA
natural or truffle ponzu

MB5+ SLOW-ROASTED WAGYU \$25
glazed onion, beef fat roast potatoes, parsnips, Yorkshire pudding, mustard gravy

ROASTED CAULIFLOWER STEAK \$25
glazed onion, roasted potatoes, parsnips, Yorkshire pudding, mustard gravy

YORKSHIRE PUDDING \$3

BRUSSELS SPROUTS \$12
maple bacon, hazelnuts

FRIES \$12
+add truffle pecorino \$5

2021 Langmeil 'Three Gardens' bottle \$50
Grenache/Shiraz/Mataro blend Barossa Valley, SA glass \$13

TWO HOURS OF BOTTOMLESS DRINKS \$55
house beer + wine, Mimosas, Aperol Spritz