



# THURSDAY STEAK NIGHT

## ALL STEAKS DRY AGED

SELECT YOUR STEAK | 1 SIDE | 1 SAUCE | COMPLIMENTARY HOUSE WINE OR BEER

### FOR ONE

BLACK MARKET MB5+ RUMP STEAK | chargrilled | 250g 26<sup>GF</sup>

RIVERINE SIRLOIN | chargrilled | 250g 32.50<sup>GF</sup>

### FOR TWO

BLACK ONYX MB3+ COTE DE BOEUF | ribeye on the bone | 800g – \$90<sup>GF</sup>

CHATEAUBRIAND | roast eye fillet | 500g – \$100<sup>GF</sup>

### SIDES<sup>GF V</sup>

CHAT POTATOES | sour cream | nori 10

SPRING LEAF SALAD | garden pickings 9<sup>VN</sup>

BEER BATTERED CHIPS | aioli 9<sup>GFO</sup>

PARMESAN FRIES | aioli 10<sup>GFO</sup>

ROASTED PUMPKIN | pimenton | yogurt & tahini | seeds 12

SWEET POTATO FRIES | chili salt 9<sup>VN</sup>

BROCCOLINI | miso butter | flaked almonds 14

### SAUCE<sup>GF</sup>

PEPPERCORN SAUCE

BEEF JUS

SALSA VERDE

CEP MUSHROOM SAUCE

MISO BUTTER

AIOLI