

# THE FEAST

**\$110 PER PERSON**

Minimum 4+ guests

Let us take care of the ordering, sit back and enjoy our two-course FEAST

## STARTERS

GRAVAD LAX SALMON

SEARED MARINATED TUNA

CHICKEN WINGS

## MAINS

TOMAHAWK

1.5kg, 200 Days grainfed  
marble score 2+

RIBS

10 Hour slow cooked rib rack

DRY AGED RUMP

45 Days dry aged rump steak

## EXTRA'S

Includes a selection of sides, chips, sauces & butters

\* This is a sample menu only.

\*\* All Feast options include our 1.5kg Tomahawk steak

# MENU

**A HEREFORD BEEFSTOUW**

MELBOURNE

*All prices are inclusive of GST.*

*Credit Card Surcharges: All merchant fees incurred when settling your bill via credit card will be passed on at cost. Rates vary depending on card type. A 10% surcharge applies on Public Holidays & Sundays.*

## STARTERS

HOUSE MADE BREAD \$5

GRAVAD LAX SALMON \$25

Sweet mustard dressing, herb salad, & grilled lemon.

DRY AGED BEEF TARTARE \$25

Eye fillet & dry-aged rump, ravigote dressing & sour dough crostini.

CRUNCHY CROQUETTES \$25

Capsicum, onion, mozzarella, soubise sauce & herb salad.

SEARED MARINATED TUNA \$25

Avocado, lemon, fried shallots & browned butter nut vinaigrette.

CHICKEN WINGS \$25

Spicy chipotle sauce.

OYSTERS ½ DOZEN \$35

NATURAL, KILPATRICK or  
WITH APPLE & HERB OIL

## MAIN COURSES

### BEEF FROM THE GRILL

#### SHARE STEAKS

*Please allow 30 mins. cooking time*

CHATEAUBRIAND

(Eye fillet)

500g \$110

45 DAY DRY AGED BEEF

CÔTE DE BOEUF

(Ribeye on the bone)

700g \$110

TOMAHAWK STEAK

1.5kg \$190

Marble Score 2+  
Ideal for sharing.  
Carved tableside.

#### GRAINFED BEEF

EYE FILLET

160g \$46

250g \$60

RIBEYE

300g \$56

BEEF RIBS

(10 hour slow cooked)

1 rib rack \$32

2 rib racks \$54

#### DRY AGED BEEF

*Dry aged for a minimum of 45 days*

CÔTE DE BOEUF

(Ribeye on the bone)

500g \$82

NEW YORK SIRLOIN

(Sirloin on the bone)

400g \$60

RUMP STEAK

350g \$52

#### ALTERNATIVE TO BEEF

BARRAMUNDI FILLET \$43

Wild Australian barramundi  
fillet, fennel, radish  
& herb salad

VEGETABLE LASAGNE \$40

Kale puree & herb salad

## SIDES

CAESAR SALAD - Cos lettuce, parmesan cheese & rosemary croutons \$15

BALSAMIC MARINATED BEETROOTS - with celeriac purée & tapioca pearls \$15

BROCCOLI & CAULIFLOWER - with sesame dressing \$15

MASHED POTATOES - with fried potatoes, chives & bacon \$15

BEER BATTERED CHIPS \$8

SURF & TURF - Add half a lobster tail to any steak \$24

#### SAUCES

BÉARNAISE OR PEPPER SAUCE \$5

TRUFFLE OR GARLIC BUTTER \$3