

COCKTAILS

FIG & CHEESE

Black Label Scotch / Cointreau / Homemade Blue Fig Syrup / Compressed Citrus / Wormwood Bitters / Blue Cheese Foam

PORK CHOP & APPLE SAUCE

Bacon Washed Blended Scotch / Housemade Sour Mix / Apple Schnapps / Fresh Apple Jam

HORSE'S HEAD

Horseradish Infused Gin / Macha Powder / Compressed Citrus / Gomme Syrup / Egg White

BANGERS & MASH

Bacon Washed Chase Vodka / Sweet Potato Syrup / Compressed Citrus / Dry Vermouth

APPLE PIE MOONSHINE

House Made Apple Infused Moonshine

THE FLAPPER

Old Tom Gin / Chambord / Cherry Brandy / Orange Bitters

PRESCRIPTION JULEP

Cognac / Rye / Demerara Syrup / Jamaican Rum / Mint / Crushed Ice

POMEGRANATE MARGARITA

Don Julio Reposado / Orange Liqueur / Fresh Lime Juice / Salt Air

SHARING COCKTAILS

THE BLUE ABSINTHE FAIRY (6-9 PERSONS)

Absinthe / London Dry Gin / Blue Curacao / Lillet Blanc / Fresh Lemon Juice

BLUE BUTCHER'S DIGESTIVE (6-9 PERSONS)

House Bottled Makers Mark / Orange Tincture / Lemon Tincture / Cardamom & Raisin Tincture / Gomme Syrup

ASK YOUR SERVER ABOUT OUR COCKTAIL OF THE MONTH -----

----- FARM-TO-TABLE, NOSE-TO-TAIL COOKING -----

SMALL PLATES TO SHARE

NORWEGIAN SALMON TARTARE Avocado / Burnt Lemon Vinaigrette / Horseradish

KUROBUTA BBQ PULLED PORK SLIDERS Pickled Chili / Aged Cheddar

VEAL SWEETBREAD NUGGETS Black Truffle Emulsion / Lemon / Parsley

COMPRESSED ORGANIC TOMATO Burrata Cheese / White Balsamic / Basil

ORGANIC SMOKED BEETROOT Feta / Cucumber / Pistachio Vinaigrette

SPANISH HAM & EGG Asparagus / Mushroom / Thyme

BONE MARROW Toast / Caper Berries / Parsley / Salt Flakes

JARRED FOIE GRAS & CHICKEN LIVER Sweet Onion / Brioche

RAW TUNA & PICKLED DUCK YOLK Avocado / Radish / Spiced Jalapeno Vinaigrette

PRIME STEAK TARTARE Sweet Shallots Purée / Dijon Mustard / Sherry Vinegar / Egg Yolk / Toast

AUSTRALIAN BLUE MUSSELS Chorizo / Bread

FISH

ROASTED BARRAMUNDI Lime Pesto / Charred Artichoke Salad

LINE CAUGHT SEA BASS Clams / Shrimp / Broth / Crunchy Dough / Garlic Lemon Aioli

BUTCHER'S CUTS WE DRY AGE OUR STEAKS BETWEEN 25 AND 50 DAYS. ASK YOUR SERVER IF YOU WOULD LIKE A BESPOKE LONGER AGED CUT.

RARE BREED KUROBUTA PORK

SLOW COOKED PORK CHOP & PIG KNUCKLE SALAD Apple Barley / Mustard Jus

PIG BELLY & CHEEK
Lentils / Granny Smith Apple Slaw

FRENCH CHICKEN

FREE RANGE CHARRED FRENCH CHICKEN Baby Carrots / Pearl Onions

SALT BUSH LAMB

AUSTRALIAN SALT BUSH LAMB RACK
Minted Crushed Peas / Brown Butter / Parsnip Puree / Jus

FRENCH DENAUX FARM

Denaux Farm's lamb, "label rouge" from Quercy, has won the Best Lamb Award in France for taste & quality. The lamb is milk fed baby lamb that is 6-8 weeks old & raised on limestone hills.

24 HOUR ROASTED LAMB SHOULDER

Slow-cooked in Rosemary Infused Olive Oil
(2-4 Persons & Limited 3 Portions Per Night)

DUTCH VEAL

DUTCH VEAL CHEEK & SWEETBREADS
Truffled Orzo / Herb Salad

MAYURA FARM – SIGNATURE CUT

Handpicked for us every month by what we consider to be the best wagyu farm in the world. Grain fed for 600 days with grains, chocolate & coconut, giving the beef a rich & nutty flavour.

10OZ WAGYU SKIRT STEAK M6 SCORE Strong Texture / Not for Everyone

12OZ DRY AGED WAGYU SIRLOIN M9 SCORE Rich / Succulent / Outstanding

USDA PRIME BEEF

8OZ 400 DAY GRAIN FED PRIME TENDERLOIN Parmesan Roast Garlic Creamed Spinach / Béarnaise & Crispy Shallots

14OZ 400 DAY GRAIN FED PRIME SIRLOIN (Dry Aged 35 Day)

22OZ PRIME BLACK ANGUS T-BONE Black Pepper Sauce

O'CONNOR FARM

One of the best grass fed beef, hormone, gm & antibiotic free. Leaner with a firmer texture but offers a great depth of flavour.

14OZ 100% NATURAL BLACK ANGUS RIB EYE

100% NATURAL BLACK ANGUS BBQ BEEF RIBS (2 Persons & Limited 3 Portions Per Night)

MANN RIVER FARM

Known for its exceptional marbling & flavour, Mann River wagyu is arguably the best wagyu in all of New South Wales. Surrounded by clean, pristine air & gorgeous mountain scenery, the cattle are lovingly raised, hormone & antibiotics free by the very same founding family.

32OZ WAGYU BONE IN RIB EYE Crisp Yukon Gold Wedges

ADD LOBSTER

WHOLE GRILLED SOUTH PACIFIC LOBSTER TAIL

SAUCES

BLACK PEPPERCORN
BLACK TRUFFLE & WILD MUSHROOM JUS
SPECIAL BÉARNAISE

SIDES

GARDEN SALAD
VEGETABLE & STARCH DISHES OF THE DAY
DANNY'S PIG NECK MAC & CHEESE
Asparagus / Parmesan / Sage / 61.8 Degree Egg