



A LA CARTE MENU 11.30AM - 2.30PM 5.30PM - 9.30PM

TO START

SYDNEY ROCK OYSTERS (GF)	3.5 ea
freshly shucked, mignonette, lemon.	
HOUSE MARINATED OLIVES	6
SASHIMI PLATE	16 / 32
6/12 slices, pickled ginger, wasabi, soy.	
KINGFISH CEVICHE (GF)	18
avocado, chilli, cherry tomato, radish, crispy onions.	
SUGAR CURED NZ SALMON	18
dill dressing, toast.	
YUZU HUMMUS	14
shishito peppers, barossa bark, jerky.	
CRAB ON TOAST	16
mayo, chives, peas, lemon.	
SPICY LAMB SAUSAGE (GF)	16
peas, salad, mint, buffalo ricotta.	
MOOLOOLABA KING PRAWNS (GF) (3)	28
charcoal roasted, confit garlic, tarragon butter, lime.	

SHILLING MEAL (FOR TWO) 90

SYDNEY ROCK OYSTERS (4)	
freshly shucked, mignonette, lemon.	
BLACK ANGUS SIRLOIN ON THE BONE	
onion rings, watercress, horseradish. mbs 5+ 600g	

RICOTTA CREAM CANNOLI

OUR SIGNATURE DISH IS INSPIRED BY ONE OF
T.C BEIRNES LONGEST STANDING EMPLOYEES, MR P. NOLAN

‘WE WOULD HAVE OUR TEA OR EVENING MEAL, AT A FISH SHOP
NEAR THE VALLEY CORNER, WE WERE GIVEN ONE SHILLING FOR
THIS MEAL AND A GOOD MEAL IT WAS, A PLATE OF OYSTERS,
STEAK AND VEGETABLES, AND A SWEET, ALL FOR A SHILLING.’

SIDES

HEIRLOOM TOMATO	14
soy & sherry vinaigrette, shiso.	
MISO ROASTED CAULIFLOWER	14
toasted almonds.	
ROAST BUTTERNUT PUMPKIN (GF)	12
goats cheese, pepitas, brown butter sage.	
CHARRED ZUCCHINI SALAD (GF)	12
hazelnuts, caramelised yoghurt, basil.	

THE CHARCOAL OVEN

MISO ROASTED NZ SALMON	34
pickled vegetables, seaweed salad.	
BUTTERMILK FRIED SPATCHCOCK	32
ranch dressing, lime.	
PORK CHOP (GF)	32
apple, sorrel, seeded mustard.	
FLANK STEAK (GF)	30
shoestring fries, watercress, pepper sauce. 300g	
LAMB RUMP (GF)	32
rustic romesco sauce, sherry vinegar.	
FISH OF THE DAY	
EGGPLANT (GF)	32
shitake gravy, king brown, enoki mushrooms, seaweed.	
SHIRO KIN FULL BLOOD WAGYU SCOTCH FILLET	70
ponzu sauce, hot mustard, white soy, sesame oil. mbs 9+ 400g	

THE DRY AGE CABINET

60 DAY DRY AGE STEAKS

RANGERS VALLEY BLACK ONYX SIRLOIN ON THE BONE	120
heirloom tomato salad. mbs 7+ 600g	
BLACK ANGUS SIRLOIN ON THE BONE	70
lyonnaise sauce, watercress. mbs 5+ 600g	
RIB EYE ON THE BONE	
charred shallots, truffle butter, onion ash. mbs 5+ 400g	46
mbs 5+ 600g	72

* (V) (GF) - WE CAN ACCOMMODATE TO YOUR DIETARY REQUIREMENTS UPON REQUEST