

SMALL PLATES *SHARE THESE!*

Sydney Rock Oysters GF, DF Mignonette, lemon Yuzu granita, tobiko, red elk	4 5
Sourdough Cultured butter, house baked sourdough	8
Mount Zero Olives GF, DF Orange, thyme, rosemary, garlic	7
Charcuterie Plate DF, NF Salami, prosciutto, bresaola, house pickles, lavosh	18
Hervey Bay Scallops GF, NF Local 1/2 shell scallops, herb butter, lemon Extra scallop	20 5
King Fish Ceviche GF, DF, NF Coconut, lime, onion, chili, garlic, coriander, cassava crisps	18
Dry Age Beef Tartare DF, NF Dry age beef, parsley, capers, shallot, egg yolk, house made lavosh	18
King Fish Bacon and Toast GF Available, DF, NF House cured and spiced kingfish bacon, charcoal toasted bread, green oil	16
Dry Age Beef Tataki DF, NF Dry age beef, mixed mushrooms, soy, ponzu, spring onions	22

JOSPER / CHARCOAL OVEN

Josper Roasted Mussels 500g GF Available Chili, garlic, butter, mixed herbs, crispy bread	22
Pork Chop GF, DF Kimchi, bacon fat, spring onions, shoestring fries	30
Charcoal Roasted Kingfish GF Brown buttered witlof, chimmi-churri, radicchio and hazelnuts	38
Spiced 1/2 Chicken DF Moroccan spiced, chermoula, watercress, lemon	40

STEAKS

All our steaks are locally sourced from family run businesses. From Meringandan (Toowoomba Region) to Grantham (Lockyer Valley) and Rangers Valley (New England).

Flank 250g - (Bannock Brae – Meringandan)	22
Ribeye 300g - MB2 30-40 day in house dry aged (Stanbroke Beef – Grantham)	36
Wagyu 250g - MB4 40 day in house dry aged (Stanbroke Beef - Grantham)	60
Striploin 600g - MB3 30-40 day in house dry aged (Rangers Valley – New England)	80

All steaks served with watercress, shoestring fries and your choice of:
Green peppercorn jus, truffle butter, house made kimchi, dijon, hot English or seeded mustard

BEIRNE Lane

BISTRO MENU

Cherry Truss Tomatoes GF Charcoal roasted, goats cheese, aged balsamic, shiso	16
Whole Roasted Leek GF Charcoal roasted, bacon fat and chive labneh, green oil	10
Broccolini GF, DF Steamed, chilli, garlic	12
Mixed Leaf Salad GF, DF, NF Green oak, witlof, dill, lemon vinaigrette	8
Miso Roasted 1/2 Cauliflower DF, NF Charcoal roasted cauliflower, miso glaze, almond	12
House Slaw GF, DF Cabbage, apple, carrot, mixed herbs, sriracha, mayo, lemon	8
Crispy Baked Potatoes With truffle butter	10

- SIDES -

WHAT IS A JOSPER OVEN?

There is something elemental, fundamental, and totally delicious about cooking over fire and coals. At Beirne Lane we utilise a special charcoal grill and oven called a Josper. Charcoal cooking adds flavours to both proteins and vegetable that simply cannot be achieved on a normal grill. It's a taste that signifies our primitive selves, cooking over burnt wood as we have been doing for thousands of years, across the world. As we cook in the oven, fats and bastes drip over the hot coals creating small pockets of fire imbuing flavour and personality into our dishes.

ADDITIONAL SAUCES \$2

GF- Gluten Free, DF- Dairy Free, NF- Nut Free,
V- Vegetarian, VG- Vegan

