

2 COURSES \$49^{.90}pp includes one house wine, pot of beer or soft drink

ENTREE

FRESHLY SHUCKED OYSTERS (3) (GF)

NATURAL - Served on ice, fresh lime & tabasco

WAGYU BEEF TACO

Smoked wagyu brisket, black beans, soft flour tortilla, whisky glaze, pico de gallo, capsicum gel

MAINS

SHER WAGYU RUMP STEAK $\sim 200 \text{ gms MS8}$ STKM chips or house salad, french onion gel, mushroom sauce

HALF RACK MISSISSIPPI BBQ PORK RIBS (GF)

Cherry smoked American pork ribs, STKM BBQ sauce, house chipotle slaw

FRESH MARKET FISH (GF)

Seared fish, sweet potato hash, saffron aioli, crisp celeriac, seafood bisque

<u>OR</u>

HAND MADE RAVIOLI (V)

Spinach & ricotta ravioli, frontignac cream sauce, aged parmesan, herbed oil, sage

DESSERTS

STICKY DATE

Mejdool date pudding, chocolate ganache, salted caramel gelato, raspberry gel

> * NOT AVAILABLE PUBLIC HOLIDAYS ** EXTRAS PAID ON CONSUMPTION