

# THOUSAND POUND

## ENTREES

Half of a traditional baguette served  
with house smoked butter

\$2.50

Marinated olives, garlic, thyme, orange and  
extra virgin olive oil

\$8

French fries with aioli

\$8

House made croquettes (4 per serve)

\$10

A tin of Spanish baby sardines in tomato with  
bread and pickles

\$12

Crumbed lamb ribs, sauce gribiche

\$12

Half a kg Port Arlington, mussels, cider,  
crème fraîche and chives

\$18

Prosciutto di San Daniele, pickled garlic,  
guindillas and caperberries

\$19

Winter salad, savoy cabbage, cos,  
radish, pecorino and pine nuts

\$8

Cheese selection

Served with house made quince paste

\$25

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## MAINS

**Cauliflower and Taleggio risotto,  
black cabbage and Pangrattato**  
\$24

**Fish of the day**  
\$(At Market Price)

## STEAK SELECTION

**Grilled over charcoal, served with fries,  
salad and your choice of either  
Montpellier butter or red wine sauce**

**Bavette- flank steak**  
**(250grm O'Connor, Gippsland, pasture fed MBS 2-4)**  
\$28

**Porterhouse**  
**(250grm MSA graded, Riverine, 100 day grain fed)**  
\$30

**Hanger steak**  
**(200grm Great Southern Farms, pasture fed MBS2)**  
\$27

## AFTERS

**Cheese selection**  
**Served with house made quince paste**  
\$25

**Chocolate panna cotta,**  
**All Saints Muscat poached pear**  
\$14

**Affogato**  
\$9

**Affogato with liqueur**  
\$16