

APERITIF

<u>Perrier Jouët 'Grand Brut'</u> Épernay, France NV	26
<u>Aperol Spritz</u>	16

BREAD

<u>Gowings Grand Bread Basket</u> Warm Tomato-Rosemary Focaccine, Miche Loaf, Mission Sourdough, Sesame Grissini, Cultured Tasmanian Salted Butter	6
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LIVE OYSTERS

<u>Sydney Rock/Pacific</u> Lemon, Shallot Vinegar	Half 27 Dozen 54
<u>Baked Belon</u> Garlic, Lemon Myrtle Butter, Sea Samphire	Each 8

STARTERS

<u>Gold Band Snapper Carpaccio</u> Pickled Mediterranean Vegetables, Fennel Fronds	25
<u>Yellowfin Tuna Belly Tartare</u> Preserved Lemon, Fresh Horseradish, Grissini	26
<u>Buffalo Ricotta & Pecorino Filled Zucchini Blossoms</u> Romesco, Chilli Honey	23
<u>Hawkesbury Calamari Fritti</u> Mint, Greek Oregano, Zucchini, Lemon	24
<u>BBQ Octopus</u> Pickled Dill and Garlic Young Cucumbers, Skordalia	26

VEGETABLE STARTERS

<u>Salt Baked Baby Beets <i>Vegan</i></u> Fresh Cashew Cheese, Beet Juice, Sorrel, Hazelnuts	21
<u>Daily Made Burrata</u> Warm Treviso, Chicory, Nora Chilli	23

VEGETABLE MAINS

<u>Wood Fired Baby Purple Congo and Kipfler Potatoes</u> Green Lentils, Greek Yoghurt, Lemon Balm	29
<u>Mushroom Crostata</u> Porcini Shortcrust Tart, Borage Soft Mascarpone Polenta, Mushroom Gravy	36

SEAFOOD

<u>BBQ Seafood</u> Petuna Ocean Trout, Scallops, Prawns Smoked Bacon, Crushed New Potatoes, Soft Herbs	44
<u>Whole New Zealand Flounder</u> Lemon Garlic Butter, Sprouted Garlic Chives	48
<u>Steamed Blue Eye <i>a circa 1980s dish</i></u> Lettuce, Peas, Dill, Lemon Sauce	46
<u>Fennel Crusted Yellowfin Tuna Nicoise</u> Warm Salad of Potatoes, Beans, Olive, Tomato, Soft Cooked Duck Egg, Seeded Mustard Dressing	42

SCHNITZEL HOLSTEIN

<u>Real Milk Fed Veal,</u> White Rocks WA, 220g Organic Egg, Ortiz Anchovies, Chilli, Pickles	46
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FOR 2 TO SHARE

<u>Organic Whole Chicken</u> Barossa Valley SA, Crisp Skin, Warrigal Greens, Paris Mash, Juices	88
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GRILLED BEEF

<u>Minute Steak</u> Black Angus NSW, Grain Fed, Rib Eye, 180g Anchovy Butter, Watercress & Horseradish Salad	35
<u>Rib Eye</u> Black Angus NSW, Grain Fed, 320g, Sauce Bearnaise	56
<u>Eye Fillet</u> Wagyu-Black Angus Cross NSW, Grain Fed, 250g Michael's Burnt Onion Mustard	46
<u>Salt Crusted "Bistecca Fiorentina"</u> Cape Grim TAS, Pasture Fed, T-Bone, 800g, Salsa Erbe	85
<u>Steak Frites</u> Cape Grim TAS, Pasture Fed, Sirloin, 220g Café de Paris & Shoestring Fries	38

CONDIMENTS FOR BEEF

<u>Red Wine Sauce</u>
<u>Sauce Bearnaise</u>
<u>Michael's Burnt Onion Mustard</u>
<u>Classic Pepper</u>

VEGETABLE SIDES

<u>Baked Mushrooms, Garlic</u>	12
<u>Red Oak Lettuce, Shallots, Vinaigrette</u>	10
<u>Pea Salad, Fresh and Dried Ricotta, Basil</u>	12
<u>Roasted Brussels Sprouts, Pancetta</u>	12

POTATO SIDES

<u>Puree</u>	11
<u>Shoestring Fries</u>	9
<u>Crisp with Rosemary and Sea Salt</u>	11

SWEETS

<u>Strawberries & Cream</u> Pickled Strawberries, Panna Cotta, Meringue	21
<u>Double Chocolate & Coffee Affogato</u> Chocolate Block, Pedro Ximenez	23
<u>Salted Caramel Profiteroles</u> Vanilla Gelato, Dark Chocolate Sauce, Crème Patisserie, Salted Caramel Pearls	21
<u>Orange & Campari Granita <i>Vegan</i></u> Coconut Vanilla Yoghurt	18
<u>Nolita Cheesecake</u> Spiced Passionfruit Sauce	22
<u>"Bomboloni" Yellow Raisin Donuts</u> Ceylon Cinnamon Sugar, Raspberry Jam, Eggnog Custard	23

CHEESE

<u>Choice of 3</u>	29
<u>Choice of 5</u>	48

Served with Lavosh, Fruit Bread and Muscatels

GOWINGS
BAR & GRILL

Creative Director: Robert Marchetti

Executive Chef: Michael Box