

commonCUTS

\$48.5 WEEKDAYS SET MENU

ALL GUEST ON THE TABLE MUST PARTICIPATE

STARTERS PLATTER

GRILLED SCALLOP, SEAWEED BUTTER, PANGRATATTA
SPANNER CRAB, CROQUETTES, SALMON CAVIAR
YORKSHIRE PUDDING, WHIPPED GOATS CHEESE, GRILLED PADRON PEPPER

SELECT ONE FOR YOUR MAINS

300GR O'CONNOR ANGUS ROSTBIFF STEAK FRITES
220GR MARGARET RIVER WAGYU FLANK STEAK FRITES
(+\$6.5) WAGYU BRISKET LASAGNE & BONE MARROW
(+\$6.5) SQUID INK TAGLIOLINI, FERMENTED CHILLI, MORETON BAY BUG

ADD ONE DESSERT +\$10

SEASONAL SORBET, YOGURT AND HONEY BARK
CHOCOLATE AND DATE CAKE, BOURBON CARAMEL, VANILLA BEAN ICE CREAM

ADDITIONALS

OYSTER NATURAL OR BLOOD ORANGE DRESSING AND CHIVE OIL **6EA**
STEAK TARTARE, TOAST **22**
GRILLED FLATBREAD, CAULIFLOWER AND SMOKED ONION PUREE **16.5**