



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 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

LEMON, LEMON AND LEMON
CHOCOLATE AND DATE CAKE, BOURBON CARAMEL, VANILLA BEAN ICE CREAM

ADDITIONALS

OYSTER NATURAL OR BLOOD ORANGE DRESSING AND CHIVE OIL **6EA**
SHER WAGYU TOPSIDE STEAK TARTARE, POTATO BREAD **22**
GRILLED FLATBREAD, CAULIFLOWER AND SMOKED ONION PUREE **16.5**

1.3% CARD SURCHARGE

10% WEEKENDS & PUBLIC HOLIDAY SURCHARGE