



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, FRIGGITELLO

SELECT ONE FOR YOUR MAINS

(CHOICE OF MEAT CAN BE UPGRADED FOR AN ADDITIONAL CHARGE. PLEASE ASK OUR STAFF FOR AVAILABLE OPTIONS.)

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

PEANUT BUTTER ICE CREAM SANDWICH
OR
LEMON, LEMON, LEMON

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

SAUCES FOR STEAK +4.5

CC'S ORIGINAL STEAK SAUCE, CHIMICHURRI, MUSHROOM AND PEPPERCORN,
FERMENTED MUSTARD AND HORSERADISH, NDUJA BUTTER, CHARRED SPRING ONION AND MALT BUTTER

1.3% CARD SURCHARGE

10% WEEKENDS & PUBLIC HOLIDAY SURCHARGE