

James Squire

THE SQUIRE'S STEAKHOUSE



ENTRÉE

HUMMUS [V G] Macadamia dukkah, olive oil, Turkish bread	19
WOOD FIRED LAMB SKEWERS [G F] Tomato, labneh, sumac, basil oil	26
FRESH OYSTERS [D F, G F] Half dozen – natural with mignonette OR maple glazed bacon and onion jam	36
FLASH FRIED LOCAL SQUID [D F] Nam jim, papaya, mint, Thai basil salad	25
LOCAL STRACCIATELLA [V, G F] Green peas, asparagus, fennel, olive oil, balsamic	28
SEARED SCALLOPS [G F] Pork belly, cauliflower, caviar	32
MORETON BAY TIGER PRAWNS [G F] Garlic, herbs, lemon	30
RED WINE POACHED APPLE FINE TART Buffalo milk cheese, petite salad	26

MAINS

ROASTED MARKET FISH [G F] Black mussels, beurre blanc sauce, lemon	48
CHARCOAL CHICKEN [G F, D F] Peri peri sauce	42
GNOCCHI [V] Local mushrooms, truffle, stracciatella, sage butter	35

CHARCOAL GRILL & OVEN

COOKED OVER IRON BARK AND CHARCOAL

All items from the charcoal oven and grill are accompanied with charcoal roasted pumpkin [G F, V] labneh, local honey, pepitas.

ANGUS BEEF BAVETTE 250 day grain fed	300g	45
EYE FILLET 150 day grain fed angus	200g	50
PORK SCOTCH FILLET Grilled half lobster tail, sauce nantua	300g	65
WAGYU STRIP LOIN mb 4-5	250g	75
RIB FILLET 250 day grain fed	300g	80
SLOW COOKED LAMB SHOULDER Labneh, harrisa, cabernet jus	Half	50
	Whole	99
DRY AGED ANGUS T-BONE 70 day grain fed	800g	140
DRY AGED ANGUS TOMAHAWK 150 day grain fed	approx 1.2kg	220

TOPPERS

TROPICAL HALF LOBSTER TAIL [G F]	40
MORETON BAY PRAWNS IN GARLIC BUTTER [G F]	25

SAUCES

Fermented mustard [G F, D F, V], Green peppercorn sauce,
Fresh horseradish [G F, D F, V], Mushroom sauce,
Red wine jus [G F, D F], Chimichurri [G F, D F, V], Café de Paris,
Béarnaise [G F, V]

SIDES

TRUFFLE MASHED POTATO [V, G F]	12
FRIES [D F, V] Dill pickle salt, aioli	13
FATTOUSH SALAD [V, D F] Lettuce, tomato, cucumber, watermelon, pickles, olives, crisp bread, sumac dressing	18
BROCCOLINI [G F, V] Aged balsamic, almonds, goat's cheese	18
WOOD ROASTED HARISSA CABBAGE KEBAB [G F, D F, V]	16
FRIED CAULIFLOWER [V] Truffle mayonnaise & pecorino	18
ROASTED KIPFLER POTATOES [G F] garlic, rosemary, bacon	15

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DESSERT

WARM BELGIAN CHOCOLATE TART Clotted cream	19
PINEAPPLE SOUFFLÉ [GF] Rum anglaise, salted caramel gelato	18
BANOFFEE PIE [GF] Banana, coeur à la crème, honeycomb, caramel	18
SELECTION OF SORBET [GF, DF] Freeze dried fruit	16
AFFOGATO Salted caramel gelato, espresso, biscotti, maple whisky	22

AFTER DINNER DRINKS

GLS BTL

2018 FROGMORE ICED RIESLING <i>Regional Tasmania</i>
2017 D'ARENBERG 'THE NOBLE' MUD PIE <i>McLaren Vale, SA</i>
NV PENFOLDS CLUB RESERVE PORT <i>Regional SA</i>
NV PENFOLDS GRANDFATHER RARE TAWNY <i>Regional SA</i>