JIM STYNES

GRILL

Inspired by the great man himself, the Jim Stynes Grill showcases outstanding produce, excellent service, and an admirable wine list to accompany a unique dining experience.

Upon arriving in Australia, Chef Markus Werner was inspired by the quality of local produce to create honest yet innovative dishes that burst with flavour. His courses not only delight diners but connect them to the origins of their food. A passion for sourcing the best of fresh seasonal produce, drawing upon heritage in course design and then simply cooking with flames to perfection is the heart of the Jim Stynes Grill menu.

TO START

a selection of lighter dishes to share

Freshly Shucked Tasmanian Pacific Oysters **/ Half dozen: 30—Dozen: 54**

Natural mignonette oysters Natural finger lime & wasabi

Organic Beetroot Carpaccio & Tartare **/ 26**

Truffle dressing, aged parmesan, greens, cured egg yolk, crisp capers

The 'G House Butchery Charcuterie **/ 32**

Prosciutto, smoked sambar ham, salami, pickles, olives, The 'G house mustard

Victorian Wild Black Pig Terrine **/ 25**

Pickled forest berries, fennel, croutes

Best of Victoria Seafood **/ 35**

Warrnambool lobster, Mount Martha mussels, Murray cod, Yarra Valley smoked salmon roe, gazpacho

MAIN COURSE

Char-Grilled 3030 Barramundi **/ 43**

Citrus couscous, Italian greens, Mount Zero olives

Grilled Hazeldene Chicken, Rosemary & Preserved Lemon **/ 41**

Farmers organic three beans & carrots

Grilled Baby Butternut Pumpkin **/ 29**

Maple glaze, nigella seeds, Schulz organic dairy quark, toasted pepitas

Grilled Lamb Rack Irish Stew **/ 46**

Bacchus Marsh free-range lamb rack & smoked lamb shoulder stew, organic root vegetables, woody herbs

GRASS 'N' GRAIN

All Grass 'n' Grain cuts are served with red onion jam, micro lettuce and herb salad, and a selection of condiments & mustards

Red wine juice
Mushroom & pepper cream
Béarnaise

Café de Paris butter
Chimichurri

GRASS

O'Connor 60-day Dry Aged Scotch Fillet (350g) / 59
O'Connor Beef—South Gippsland, VIC
For three generations the O'Connor family has been sourcing the finest quality beef for South Gippsland, grazing on what is undeniably Australia's most prized environment for producing premium beef. Entirely free-range cattle, they are raised on a natural diet of Gippsland's purest pastures.

Gippsland Tenderloin Fillet (200g) / 48
Gippsland Natural—Gippsland, VIC
Free-range cattle raised in the natural lush pastures of Gippsland in Southeast Victoria, showing a fine example of highest quality local grass-fed beef.

GRAIN

Wanderer 60-day Dry Aged Porterhouse (300g) / 52
Wanderer Beef—Central Victoria
Free-range, fed on 100% barley ration.
Minimum marble score 3+.
This is the future of grain fed beef.

SIGNATURE

Stockman's Valley Grass Fed 60 Dry Aged Ribeye MBS 3+ (450g) / 65
All Stockman's Valley beef is under the strict control of the MSA, so you can be confident every piece is superb in quality.
The Grass-fed stock is coming from Yarra Valley to the high country where the snow runs off the mountains giving it superior eating quality and taste.

CHATEAUBRIAND FOR TWO

Vintage Beef Chateaubriand fillet / 110
hot chips, Sauce Bearnaise, red wine jus
Vintage Beef—Southern Victoria
Vintage Beef was inspired by the famed Galician producers of Spain.
It's based on the idea that age is no barrier to quality.
The beef is as special as it is unique

TO ADD

Australian King Prawns / 16
Garlic butter

SIDES

***per serving* / 11**

Jim Stynes Grill famous Irish Champ potatoes, spring onions
Grilled broccolini, grilled pork speck, confit garlic, touch of chilli
Hot chips, house chipotle aioli
Iceberg lettuce wedge, soft free-range egg, anchovy, pickled onion
Beef steak tomatoes, soft burrata, white balsamic dressing

DESSERTS

***per serving* / 17**

The Snickers Dome
Almond sponge, milk chocolate mousse, caramelised peanut brittle

Organic Lemon Tarte Down Under
Lemon myrtle, soft meringue, Yarra Valley raspberries

Melbourne Rooftop
Honey ginger and honey crème brûlée, Nopales compote

CHEESES

***per serving* / 19**

Make your selection of three
Victorian cheese selection from the trolley,
housemade quince paste, chargrilled peaches, lavosh

HALF-TIME

***all items included* / 16**

Party Pie
Sausage Roll
Buttermilk Scones with Yarra Valley Cream & Strawberry Jam
Point Sandwich

JIM STYNES

WINE LIST

"Wine...the intellectual part of the meal"
- Alexandre Dumas

CHAMPAGNE & SPARKLING

	glass / bottle
Cavaliere d'Oro Prosecco	/ 12.90 / 68
MCC Sparkling	/ 11.50 / 54
Mumm	/ 23 / 125

	bottle
Croser	/ 78
Georg Jenson	/ 96

WHITE WINE

Riesling	***glass / bottle***
Seppelts Grampians Riesling	/ 10.50 / 70
Riesling Freak No. 4	/ 75
Alkoomi Riesling	/ 13 / 78
Chardonnay	
Devil's Lair "Dance with the Devil"	/ 12.50 / 55
Coldstream Hills Chardonnay	/ 84
Mountadam 550 Chardonnay	/ 85

Sauvignon Blanc	***glass / bottle***
MCC Sauvignon Blanc	/ 11.50 / 52
Cullen Grace Medaline Sauv Sem	/ 90
Coldstream Hills SB	/ 80
Pinot Grigio	
Cavaliere d'Oro Campanile Pinot Grigio IGT	/ 11 / 58
T'Gallant "Grace" Pinot Grigio	/ 68
Varietal	
Dog Point Section 94 Sauvignon Blanc	/ 95
Saltram Winemakers Selection Fiano	/ 65

RED WINE

Rosé	*glass / bottle*
Squealing Pig	/11 / 55

Pinot	
Nepenthe Pinot	/ 12 / 75
Coldstream Hills Pinot	/ 84
Giant Steps Yarra Valley Vineyard	/ 90

Varietal	
Cavaliere d'Oro Chianti	/ 81
Pertaringa GSM	/ 60
St. Hubert's The Stag Tempranillo	/ 85

Shiraz	*glass / bottle*
MCC Shiraz	/ 11.50 / 52
Wolf Blass Grey Label	/ 95
Paulette Hill River Shiraz	/ 14 / 105
Heathcote Single Vineyard Shiraz	/ 125

Blends	
Penfold's Max Cab Sauv	/ 85
Wynns "The Gable" Cab Sauv	/ 11 / 65
Redman Cab Sauv	/ 80
2019 Dal Zotto Sangiovese Cabernet	/ 12 / 70

DESSERT WINE

	bottle
Henshke Noble Semmillion	/ 70

BEER & CIDER

	on tap
Carlton Draught	/ 9.50
Asahi	/ 14
Peroni 300ml	/ 10
Peroni 500ml	/ 15
Matilda Bay Owl Ale	/ 12.60
Balter Easy Hazey	/ 12

	bottle
Great Northern (Mid)	/ 10
Cascade Light	/ 8.20
O'Brien	/ 11.50
Somersby cider	/ 11.50

SPIRITS

Vodka	/ 9
Gin	/ 9
Bourbon	/ 9
Scotch	/ 9
Brandy	/ 9
CC	/12
Grey Goose	/12
Hendricks	/12
Wild Turkey	/12
JW Black Label	/12
Chivas	/12
Taliser	/14
Maccalan	/14
Lagavulin	/14

SOFT DRINKS

	bottle
Coca Cola	/ 4.70
Coke Zero	/ 4.70
Sprite	/ 4.70
Lift	/ 4.70
Water	/ 3.40
Sparkling water (450ml)	/ 5.80
Orange Juice	/ 4.90
Apple Juice	/ 4.90

PREMIUM

Penfolds Bin 311 Henty Chardonnay / 100

A multi-regional, cool-climate regions and each year the fruit selection is made to reflect the Bin 311 style. Fruit sourcing for 2017 has come from Adelaide Hills, Tasmania and Tumbarumba.
Bin 311 Chardonnay truly reflects the winemakers mantra 'we always go where the fruit grows best and where it best suits style'.
The style typically exhibits a mineral acid backbone, complemented by barrel fermentation and maturation in seasoned and new (25%) oak.

Penfolds Bin 389 / 190

Bin 389 was often referred to as 'Baby Grange', in part because components of the wine are matured in the same barrels that held the previous vintage of Grange.
First made in 1960 by the legendary Max Schubert, this was the wine that helped forge Penfolds reputation with red wine drinkers by combining the structure of cabernet sauvignon with the richness of shiraz. Exemplifying the judicious balance of fruit and oak, Bin 389 highlights the generous mid-palate Penfolds in known for.

Penfolds St. Henri / 190

St Henri is a time-honoured and alternative expression of shiraz, and an intriguing counterpoint to Grange. Released for the first time by Penfolds in the early 1950s, Deep inky blood-red colour.
Spice, savoury and herbaceous on the nose, while the palate shows juicy fruit characters of plum, fig and rhubarb compliments by mouth-watering, finely etched tannins.

Penfolds RWT / 285

RWT Barossa Valley Shiraz presents an admirable alternative to the multi-regional sourcing and American oak maturation that are hallmarks of Grange, expressing instead, single region Barossa Valley shiraz matured only in French oak. The initials RWT stand for 'Red Winemaking Trial'.
It has impenetrable purplish colour and a seductive nose of crushed black fruits, jam, spice, mocha and toasted cedar.
Everything is seamlessly woven together into a palate of extraordinary depth and richness, velvety flow, solid backbone and super-long finish.
A magnificent wine that should develop superbly over many years.

Penfolds Bin 20A / 285

Penfolds Reserve Bin 20A is a cool-climate Chardonnay made from fruit sourced in the Adelaide Hills. The Reserve Bin A Chardonnay tends to spend more time on the palate than it does in the glass. This is a Chardonnay that makes its presence felt. Rich in complexity, yet gloriously refreshing thanks to that fresh-struck match and mineral line.
It has levity, it has length, it will keep us interested for many years to come.

Penfolds Grange / 950

The original and most powerful expression of Penfolds multi-vineyard, multi-district blending philosophy, Grange is arguably Australia's most celebrated wine and is officially listed as a Heritage Icon of South Australia. Crafted utilising fully-ripe, intensely-flavoured and structured shiraz grapes, the result is a unique Australian style that is now recognised as one of the most consistent of the world's great wines. With an unbroken line of vintages from the experimental 1951, Grange clearly demonstrates the synergy between shiraz and the soils and climates of South Australia.

Cullen "Madeline" Cabernet / 230

The 2020 Diana Madeline vintage was hot and dry. For the old block cabernet sauvignon vines these drought like conditions resulted in the vines producing small berries, and hence the vines were low yielding – .i.e. bunch numbers were average but with low berry weight. This produced a wine of elegance, balance and perfume… effortless.

Henschke Mount Edlestone / 295

Deep crimson with violet hues. Fragrant, spicy aromas of black pepper, sage, bay leaf and anise are interwoven with vibrant Satsuma plum, blackberry and blueberry, and gentle tarragon and cedar notes. The palate is complex and textured with rich and concentrated flavours of mulberry, blackberry and Satsuma plum, layered with sage, black pepper and star anise. The finish is beautifully balanced, with long, velvety tannins and excellent depth.