

JIM STYNES GRILL MENU

Rustica sourdough,
smoked butter | Mt Zero sea salt

SMALLER PLATES

Freshly Opened St Helens Pacific Oysters
Natural w. mignonette & ponzu dressing
Half dozen **\$36** | Full dozen **\$65**

Charcuterie \$38
terriner | parfait | rillettes | bresaola
house pickles | white bean dip | grissini

Smoked That's Amore Burrata \$33
Spring peas & broad beans | confit lemon
green goddess | char grilled focaccia

Charred Tiger Prawn Salad \$29
Spiced crab 'cocktail' dressing
Kipflers | iceberg | pickled radishes

Char grilled Australian Octopus \$29
nduja sausage | Warragal green 'salsa
verde' | almond agrodolce | lemon

BBQ Gippsland Lamb Ribs \$32
Davidson plum glazed | river mint labneh
fried saltbush | garlic & shallots

LARGER PLATES

Otway Ranges Pork belly 'Porchetta' \$45
BBQ asparagus | horseradish mustard
caper & golden raisin salsa

Smoked & Herb Crusted Alpine Trout \$48
celeriac & fennel remoulade
warm 'tartare' sauce | charred lemon

Char grilled Sugarloaf Cabbage \$40
spinach, green garlic & barley 'risotto'
red miso butter sauce | furikake

Crisp Charred Spatchcock Chicken \$46
red pepper & smoked almond romesco
pickled chilies | gremolata

GRASS 'N' GRAIN
*All Australian grass 'n' grain fed cuts are
served with lemon, roasted garlic, green
beans and your choice of sauce*

Scotch Fillet (300g) \$68
Vintage beef Co 'Galiciiana' MB3

Porterhouse (300g) \$66
Cape Grim 'Ox' MB2

STEAKS TO SHARE

Chateaubriand (500g) \$130
Collinson & Co Black Angus
serves up to two

Tomahawk (1.2Kg) \$180
O'Connor's
serves up to two

Red wine jus | porcini mushroom sauce
green peppercorn jus | classic Bearnaise

CONDIMENTS

House mustard | chimichurri
horseradish served to the table

SIDES \$13

Salad
baby gem lettuce | pickled red onions
radishes | smoked buttermilk dressing

Hot Chips
truffle salt | burnt lemon aioli

JSG slaw
red cabbage | carrot | apple
grilled citrus dressing

Char grilled Spring green vegetables
garlic | chili | pecorino

SOMETHING SWEET

Rum Baba \$19
coconut sorbet | meringue | finger lime
sherbet | flamed pineapple

Burnt Mandarin Custard \$19
mandarin marmalade cream | puffed rice
| butter crumbs | black sesame praline |
yuzu sorbet

Victorian Cheese \$24
Tarago River Shadows of blue
Maffra cheddar
L'Artisan Le Rouge
whipped quince | fruit chutney
muscatels | lavosh & crackers

HALF TIME \$18.00

House smoked beef brisket
JSG BBQ sauce | red cabbage slaw (2p)
Or
TFC - Tony's fried chicken
Korean fried chicken pieces
kimchi mayo & pickled radish

served with Old Bay spiced fries and aioli

*Desserts and cheese also available at tea
break