

The MENU

To Share

Warm sourdough with
Rosemary and cultured butter \$12 (V)

Charcuterie \$25

Cured meats and condiments
&

Black truffle and squid ink salami
Made from hand cut pork fat and whole
muscle, Italian squid ink and black truffle.
Aged for 3-4 months.

&

Jamón serrano reserva
Spanish dry cured ham from Munoz Rojo

&

Cloth aged wagyu salami
Wagyu beef (100%) cloth aged in organic
linen with a juniper, pepper, coriander and
garlic

The Start

Grilled Prawns provençale \$23 (GR)
Butterflied king prawns cooked in a light
traditional tomato sauce

Fried Calamari Persillade \$22 (GR)
Marinated with white wine and garlic,
Flash fried, parsley, lime aioli

Zucchini flowers \$21 (V)
Stuffed with 3 cheeses, served with dill
and chervil mayonnaise

Eye fillet skewers \$24 (GR)
Marinated with dijon mustard, espelette
pepper, extra virgin olive oil,
lemon zest and garlic, sauce verte

Mains

Lamb Country Salad \$25 (GR) (VNO)
Grilled lamb filet, roasted beetroot, walnuts, steamed asparagus, mix summer leaves, persian
feta cheese, chardonnay vinaigrette

Espelette Chicken salad \$24 (VNO)
Pearl couscous, cucumber, cherry tomato, olives, mint, parsley, shallots, endives, radicchio,
sumac dressing

Moules marinière \$30
Jervis bay black mussels steamed in wine, butter, tomato concasse, parsley and lemon juice,
sourdough

Fettuccini Fruit de Mer \$32
Jervis bay black mussels, kings prawn, baby squid, fish of the day, parsley, dill, creamy white
wine sauce

Grilled salmon \$35 (GR)
Fondant potatoes, sauteed greens and citrus butter

From the Grill

Our steaks are served with Summer salad, shoestring fries and your choice of sauce

Beef Striploin Riverina Black Angus 250gms \$38

Beef rump Tajima 300gms MB4+ \$45

Rib eye 400gms \$58

Pork cutlet 300gms \$32

Add Grilled king prawns with garlic butter to your
steak for \$12

Green peppercorn / Mix field mushroom / Red wine jus / Gravy

The MENU

Burgers and Sandwiches

Wagyu burger \$25

180g wagyu tajima pattie, lettuce, dill pickle, cheese, caramelized onion, tomato relish, shoestring fries

Cheese burger \$24 (V0)

180g wagyu tajima pattie, cheese, shallots, pickles, dijonaise, shoestring fries

Steak sandwich \$29

Thick sourdough toast, rocket, caramelized onions, wagyu tajima MB4+ roasted truss tomatoes, sweet potato fries

Kirribilli Pub Classics

Chicken schnitzel \$27

Summer salad, chips, choice of sauce

Chicken parmi \$32

Jamon serrano, napoletana sauce, mozzarella cheese, summer salad, chips, choice of sauce

Fish and chips \$26

Battered Fresh fish of day, summer salad, chips, tartare sauce

Desserts

Crème brûlée \$13 (GR)

Bowl of vanilla bean ice cream \$7

Cheese board \$22

Served with muscatel grapes and lavosh crackers

Fourme d'Ambert (France)

One of France's oldest cheeses, this cow's milk blue cheese from Auvergne is dense, creamy and mildly sweet

and

Ossau Iraty Grand Affinage AOP (France)

Herbaceous and sweet caramel sheep's milk cheese from the Pyrenees, made by the Etchelecu family for over thirty years

and

Belfaux Gruyere (Switzerland)

A raw milk Gruyere crafted by master cheese maker Michel Eggertswyler, rich, nutty and slightly sweet

Kids and sides \$12

Nuggets and chips

Kids fish and chips

Bowl of fries

Bowl of sweet potato chips

Bowl of summer salad