

DINNER

THOMAS ST.
KITCHEN & BAR

SMALL PLATES

GARLIC NAAN (V) \$15
Moong dal hummus | turmeric oil

WATTLE SEED GNOCCHI \$19
Chorizo | Warrigal greens | toasted pepita seeds

GRILLED TEMPEH (V, GF) \$18
Pickled fennel & watercress salad | peanut & soy dressing

OPEN BEETROOT RAVIOLI (V) \$18
Fresh ricotta & goat cheese | candied walnuts | kale pesto

CAESAR SALAD \$19
Cos lettuce | bacon | shaved parmesan | soft poached egg | anchovy dressing | croutons
Add chicken: \$3

FROM THE GRILL

All meals served with baby carrots & caramelised red onion | Chef Mate's famous creamy mushroom sauce

250g GRAIN FED BEEF STRIPLOIN (GF) \$52
Lots of beefy flavour, tender with a nice balance of lean meat to fat

300g GRAIN FED PORK STRIPLOIN (GF) \$42
Meaty, firm texture, slightly sweet but savoury

300g GRAIN FED BEEF RUMP FILLET (GF) \$42
Considered to be one of the most flavoursome yet a little bit on the chewy side

250g GRAIN FED CHICKEN MARYLAND (GF) \$29
Firm but tender texture, lightly seasoned

CHEF SPECIAL

FOR 2 \$90

LAMB SHOULDER 1.8KG

12hr sous vide | chimichurri | garlic aioli | onion jus

With your choice of any 2 sides

Paired with Two Hands "Sexy beast"

Cabernet Sauvignon \$14 each

LARGE PLATES

BROAD BEAN RISOTTO (GF) \$29
Roasted heirloom tomato & olives | Greek feta | shaved parmesan

HOUSE SMOKED SALMON (GF) \$34
Granola crusted | Nicoise salad | honey & sriracha dressing

TEMPURA BATTERED BABY BARRAMUNDI \$30
Miso roasted sweet potato | pickle salad | tartare sauce

BEEF BURGER \$32
Smoked bacon | fried onion rings | grilled haloumi | tangy burger sauce | chips

SLOW COOKED PORK BELLY (GF) \$32
Pumpkin purée | cured apples | honey & soy caviar | broccolini | pickled aioli

BRAISED BEEF CHEEKS (GF) \$32
Garlic mash potato | grilled baby carrots | spring onions | stock reduction

SIDES

GARDEN LEAVES (V, GF, DF) \$12
Market mix & honey mustard dressing

CHIPS (V) \$12
Aioli | tomato sauce

MASHED POTATO (V, GF) \$12
Roast garlic | truffle oil

SAUTÉED BROCCOLI & GREEN BEANS (DF) \$14
Ginger soy | crispy shallots

DESSERTS

PEANUT BUTTER BRÛLÉE \$18
Fresh berries | nut biscotti | chocolate soil

BANOFFEE (GF) \$18
Caramelised bananas | dulce de leche | ginger biscuit crumbs & mascarpone cream

SELECTION OF CHEESES \$21
Brie | blue | cheddar | quince paste | dried fruits | lavash bread