

OYSTERS

FRESH OYSTER (EA) 7.5
Sydney Rock oyster, pickled
cucumber dressing

CHICKEN FAT OYSTER (EA) 8
roasted Sydney Rock oyster,
garlic chicken butter

BLACK PEARL OSCIETRA CAVIAR

10G 75
30G 190
served with beef fat crisps,
crème fraiche

ENTREES

PRAWN COCKTAIL (4) 29
crispy prawn heads, Marie
Rose sauce

CURED TUNA LOIN 24
gordal olive, crispy garlic

PASTRAMI SPICED
EGGPLANT 20
goat's cheese, mixed herb, crouton

BEEF CARPACCIO 27
parmesan, black garlic, crispy bone
marrow

SEAFOOD TOWER

Oyster with cucumber dressing, chicken fat oysters, poached
prawn roll, tuna lettuce cups, Moreton bay bugs with garlic
butter, abalone with spring onion and chilli.

2 PERSON 120 | 4 PERSON 240

THE GIDLEY BURGER 26
double beef patties, American cheese, house pickle
+ egg 2
+ bacon 5

MAINS

KANGAROO LOIN 48
saltbush, café de Paris

JERK SPICED CHARCOAL SQUID 38
squid ink taramasalata

LION'S MANE MUSHROOM 38
green peppercorn sauce, onion rings

SUCKLING PIG

Slow cooked 1/4 suckling pig. Served with King Edward potatoes,
seeded mustard, peas + bacon, iceberg + radicchio salad,
homemade BBQ sauce, apple puree, cider jus.
Limited availability each day.

295

POTATOES

SHAKE SHAKE FRIES 14
chilli + seaweed salt, mustard aioli

CONFIT POTATO 17
seeded mustard, thyme

HOT HONEY POTATO
SALAD 18
crispy chicken skin, celery, goats curd

SALADS

PICKLED PEACH AND
MIZUNA SALAD 16
sesame dressing, crouton, radish

ICEBERG + RADICCHIO 16
fennel seed, tarragon dressing

THE GIDLEY



RIVERINE RIB EYE



RIB EYE ON THE BONE
char-grilled over iron bark
and charcoal
19 PER 100 GRAMS

BONELESS RIB EYE
CHOP
bourbon glazed
67 FOR 300 GRAMS
95 FOR 500 GRAMS

SPINALIS
220 grams, arguably the most
succulent cut in the world
75

SAUCES + BUTTERS

ROAST CHICKEN GRAVY 6
HOMEMADE BBQ 5
CAFÉ DE PARIS BUTTER 4
GARLIC BUTTER 4

SIDES

ROASTED PUMPKIN 16
spring onion oil, pickled jalapeño
BROCCOLINI 17
almond puree, fresh herbs
MAC AND CHEESE 18
gruyere, cheddar, parmesan,
truffle oil
BRUSSELS SPROUTS 16
pickled apple, fennel