

OYSTERS

- FRESH OYSTER (EA) 7
Sydney Rock oyster, pickled
kalamansi dressing
- OYSTER ROYALE (EA) 14
crowned with caviar,
creme fraiche, dill

SNACKS

- WILD CAUGHT GRILLED
SLIPPER LOBSTER TAIL (EA) 14
kombu butter, nori mayonnaise,
fried potato
- BEEF TARTARE
CRUMPET (EA) 12
black garlic emulsion

KAVIARI KRISTAL

- CAVIAR
20G / 50G 110 / 260
served with beef fat crisps,
croutons, crème fraiche

ENTREES

- HOUSE SMOKED
SWORDFISH 28
jalapeño dressing, fennel, tomato
- PASTRAMI SPICED
EGGPLANT 25
goat's cheese, mixed herb, crouton
- BABY GEM LETTUCE
HEARTS 24
smokey garlic dressing, bacon
crumb, cured egg yolk, Ortiz
anchovy

THE GIDLEY BURGER

double beef patties, American cheese, house pickle
30
+ egg 5 + bacon 5

MAINS

- COMTE CUSTARD TART 38
pickled shimeji, pine nut sauce
- MARKET FISH MP
pistachio, lemon and garlic
- KANGAROO LOIN 48
saltbush, café de Paris

SIDES

- GREEN BEANS 17
garlic butter, pickled shallot, mint
- BROCCOLINI 17
almond puree, fresh herbs
- MAC AND CHEESE 18
smoked Fior di latte, cheddar,
parmesan, truffle oil

SALAD

- BUTTER LETTUCE +
RADICCHIO 16
fennel seed, tarragon dressing

POTATOES

- SHOESTRING FRIES 14
saltbush salt, dill pickle mayo
- CONFIT POTATO 17
seeded mustard, thyme

SAUCES + BUTTERS

- MUSHROOM + PEPPERCORN 7
- CAFÉ DE PARIS BUTTER 4
- GARLIC BUTTER 4

THE GIDLEY



RIVERINE RIB EYE

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

**BONELESS
RIB EYE CHOP**
bourbon glazed
67 FOR 300 GRAMS

SPINALIS
the rich, marbled cap of the
rib eye
84 FOR 220 GRAMS



SIRLOIN ON THE BONE
dry aged MB4+
98 FOR 500 GRAMS

**WE KINDLY ASK THAT NO
PHONES BE USED IN THE
DINING ROOM**

