

## OYSTERS

FRESH OYSTER (EA) 7  
Sydney Rock oyster, pickled  
kalamansi dressing

OYSTER ROYALE (EA) 12  
crowned with caviar,  
creme fraiche, watercress

### THE GIDLEY BURGER

double beef patties,  
American cheese,  
house pickle

28

+ egg 5 + bacon 5

## KAVIARI KRISTAL CAVIAR

20G 110  
50G 260

served with beef fat crisps,  
croutons, crème fraiche

## ENTREES

PRAWN COCKTAIL (4) 32  
crispy prawn heads, Marie  
Rose sauce

HOUSE SMOKED  
SWORDFISH 28  
jalapeño dressing, fennel, tomato

PASTRAMI SPICED  
EGGPLANT 25  
goat's cheese, mixed herb, crouton

BEEF CARPACCIO 29  
parmesan, black garlic, crispy bone  
marrow

## PRIME RIB FRENCH DIP

crispy onion rings, bone marrow jus.  
limited availability, until sold out.

30

## MAINS

KANGAROO LOIN 48  
saltbush, café de Paris

MARKET FISH MP  
pistachio, lemon and garlic

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

## POTATOES

SHOESTRING FRIES 14  
saltbush salt, dill pickle mayo

CONFIT POTATO 17  
seeded mustard, thyme

HOT HONEY POTATO  
SALAD 18  
crispy chicken skin, celery, goat's curd

## 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

# 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**  
arguably the most succulent  
cut in the world  
**84 FOR 220 GRAMS**

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

## SAUCES + BUTTERS

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

## SALADS

SMOKEY GARLIC + COS  
SALAD 17  
roasted bacon, crispy potato,  
smokey garlic dressing  
ICEBERG + RADICCHIO 16  
fennel seed, tarragon dressing