

OYSTERS

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

OYSTER ROYALE (EA) 14
crowned with caviar,
creme fraiche, dill

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) 34
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

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

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

POTATOES

SHOESTRING FRIES 14
saltbush salt, dill pickle mayo

CONFIT POTATO 17
seeded mustard, thyme

SALADS

SMOKEY GARLIC +
COS SALAD 17
roasted bacon, crispy potato, smokey
garlic dressing

ICEBERG + RADICCHIO 16
fennel seed, tarragon dressing

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

SAUCES + BUTTERS

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

