OYSTERS

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

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

KAVIARI KRISTAL CAVIAR

20G 110 50G 260 served with beef fat crisps, croutons, créme fraiche

ENTREES

12

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

American cheese, house pickle

THE GIDLEY
BURGER

double beef patties,

28 + egg 5 + bacon 5

PRIME RIB FRENCH DIP

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

30

MAINS

KANGAROO LOIN saltbush, café de Paris

MARKET FISH pistachio, lemon and garlic

LION'S MANE MUSHROOM 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

48

MP

38



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

ARTICHOKE + COS SALAD 17 roasted bacon, crispy Jerusalem artichokes, smokey garlic dressing

ICEBERG + RADICCHIO 16 fennel seed, tarragon dressing

2% surcharge on credit cards • 10% surcharge on Sunday, 15% on public holidays • 10% discretionary service charge for groups of 6+