

## **STARTERS**

 $\bigcirc$ 

#### **ROASTED FOCACCIA BOARD 12**

72-hour proofed bread dough, beef love butter

#### WHISKY CARAMELISED ONION FLATBREAD 20

Maple-glazed onion jam, red bell pepper, camembert, fresh ricotta

#### **GRILLED CALAMARI 20**

Chargrilled squid, parsley vinaigrette, squid ink ragout

#### **ROMA TOMATO SALAD 19**

Housemade ricotta, fresh herbs, chimichurri

#### **SMOKED CAMEMBERT 18**

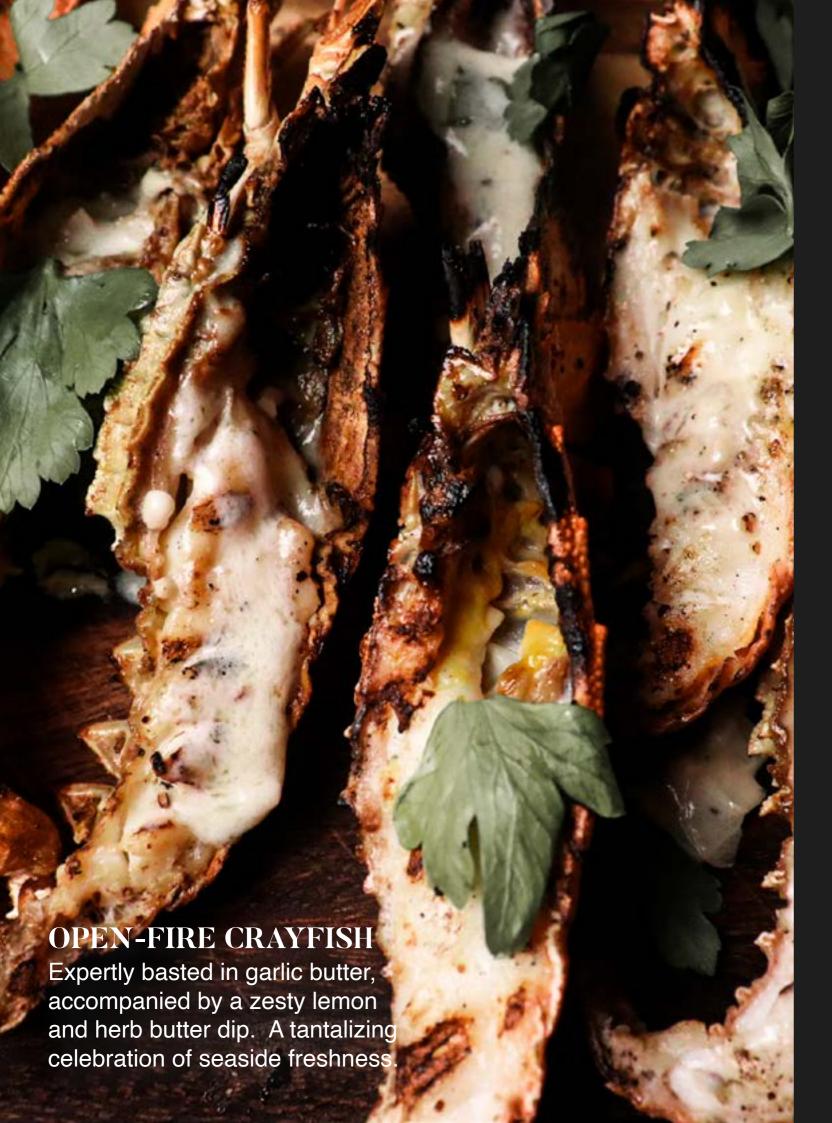
Caramelised poached pear, hazelnut dukkah, maple nectar, burnt rosemary

#### **CHARRED LEEK 14**

Pure leek, crispy capers

#### **SUPPERMAN SALAD 20**

Crispy chickpeas, grilled asparagus, roma tomatoes, quinoa, cilantro, chipotle vinaigrette, roasted corn



## MAINS

 $\bigcirc$ 

#### THE TOMAHAWK 118

Victoria, Australia | Free-range 200 days barley finish | MS2-3 | 1.2kg-1.3kg black pepper brown butter, mousseline, chimichurri

#### **ANGUS TENDERLOIN FILLET 86**

Gippsland, Australia | Grass-fed | 375gm sauce au poivre, beef love butter, whole grain mustard

#### **SUPPERMANS RIBEYE 45**

Tasmania, Australia | Grass-fed | MS2+ | 300gm whipped anchovy butter

### **ANGUS TOP BLADE 32**

Argentina | 100 days grass-fed | MS3-4 | 200gm chimichurri, grilled corn

# SUPPERMAN GRILLED HALF CHICKEN 28

Aromatic bay leaf brine, finished on open fire

#### **BLACKENED SEABASS 22**

Spice rub, burnt bouquet garni, lemon & herb butter dip

### **OPEN-FIRE CRAYFISH 32**

Garlic butter basted, lemon & herb butter dip



# SIDES

 $\bigcirc$ 

## **BEEF FAT SMASHED POTATOES 14**

Crispy potato, garlic, chives

## **GRILLED ASPARAGUS 16**

Sauce mousseline, smoked cheese

## **CREAMED SPINACH 14**

Coddled egg, parmesan snow, garlic chilli oil

#### **BIG BOWL OF PASTA 14**

Chef's pasta of the day (Good for 2)

## PLAIN FRIES 10

Thick cut fries

SUPPERMAN