

Esther

B
/
S
T
E
C
C
A

Entrée

Puff bread, taramasalata, lemon zest, EVOO	24
Baked saganaki, Kefalograviera cheese, honey, chilli	33
Chorizo, Manchego croquetas (3)	25
Baby cucumbers, dill oil, Mandy's horseradish, labneh	29
Sean's steak tatare, freshly-ground grass-fed eye fillet	41

Chef's Steak Selection

SOLO STEAKS: CHOOSE TWO SIDES AND ONE SAUCE

Pasture-fed Savannah Eye Fillet 200g	69
Speckle Park Sirloin 300g	55

CUTS TO SHARE: CHOOSE THREE SIDES, SERVED WITH A SELECTION OF SAUCES

Pasture-fed Savannah Rib Eye 500g	99
Pasture-fed Southern Stations Wagyu Sirloin 400g	109
Pasture-fed Savannah Bistecca Fiorentina \$19/100g	POA

Sauces

Red wine jus
Green peppercorn, brandy sauce
Café de Paris butter

Sides

Duck fat potatoes, roast garlic, rosemary
Petite green leaves, witlof, Baby gem, hummus
Curious Croppers Heirloom tomato salad, basil
Cavolo nero, anchovy, chilli, lemon

Dessert

Apple Tarte, vanilla bean ice-cream	15
Chocolate Bunet (crème caramel), Amaretti	
Aged Comtè, crackers, quince	

BYO: \$30 Corkage fee
Per bottle of wine