

STARTERS

Oysters Casino - bacon, shallot, parsley, lemon juice

Oysters Thermidor - Baked au gratin

35/60

Rosemary, bruschetta and truffIe pizzette

15

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Warm Dinner Rolls

Herb butter, truffIed olive oil, balsamico

12

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Baked Brie

Tomato chutney, and warm rolls

19

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Stuffed half Lobster

Lemon and garlic butter

49

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Tuna Tartare

Wasabi, lemon and avocado

29

~

Shellfish and Avocado Cocktail

Bugs, Prawns, Lemon, Tabasco Marie Sauce

29

~

Spring Lamb Cutlets

Tomato Concasse, Mustard Chimmichurri

29

DAYLESFORD

STEAKHOUSE

est. 2018

SEAFOOD

Jervis Bay Mussels

Steamed in Brown ale, bacon, parsley, lemon, butter
served with dipping fries

Lobster Thermidor

Baked au gratin with fries and fresh garden salad
99

Grilled Seafood Platter

Lobster, bugs, prawns, mussels, fries and salad
125

Lobster and Seafood pasta

prawns, mussels, white wine, tomato concasse, topped with half a
grilled lobster
59

Grilled Yellow Fin Tuna Loin - grade A

wasabi mash, asparagus, hollandaise sauce
59

MAINS

Chopped salisbury steak 300gram

Mash, vegetables and peppercorn gravy
35
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Local Spring Rack of Lamb

mustard & herb crust, mash, peas and carrots, rosemary sauce
59
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Steakhouse Bacon Burger

300 gram house blend, bacon, served with classic garnish
35
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Traditional Beef Stroganoff

Cognac cream, mushrooms on ribbon pasta, sour cream
39

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CHAR GRILLED STEAKS

Standard house cuts available 7 days

Petite Mignon 200 g
Eye Fillet 300 g
Sirloin 400 g
Scotch 400g
Highland Rump 400 g
T-Bone 800 g
Beef Short Ribs 500g

Steak cut to order available for the hungry bandits

Chateau Briand 500 / 600 / 800 / 1kg
Porterhouse 500 / 600 / 800 / 1 kg
Bone in Rib Eye 600 / 800 / 1kg
Highland Rump 500 / 600 / 800 / 1kg
please allow extra cooking time for the larger cuts

Steak Toppers and Accompaniments

Bacon stacked steak
King Island Blue
Surf n Turf King Prawns
Grilled Lobster Tail
Grilled Balmain Bugs

Sauces

Marrow gravy, Chimmichurri, Peppercorn, Bearnaise,
Mushroom, Truffle Sauce, Garlic Butter

Local Baked Potato w Sour Cream

French Fries

Buttermilk Mash

Potato Dauphinoise

Lobster Mac n Cheese \$15

Green Garden Salad

Cauliflower Gratin

Grilled Asparagus

Stuffed Mushroom

Broccoli and Bacon

Honey Glazed Peas Carrots

2 Free Range Eggs

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DESSERT AND POST DINNER

New York Cheesecake

'Disco' Crepes Suzette

Vanilla Creme Brulee

Salted Caramel Fried Ice Cream Bombe

Ultimate Choc Fudge Sundae - contains nuts and awesomeness

Classic Affogato

Cheese Plate - Blue and Brie w Relish

all served 'A-La Mode' with our glorious whipped 'schlag'
vanilla bean ice cream

Liqueur Coffee

Spanish - Kahlua

Russian - Vodka

French - Cointreau

Irish - Irish whiskey

Italian - Frangelico

Greek - Ouzo

Local Motobean Coffee

Latte

Flat White

Espresso

Americano

Teas

English Breakfast

Earl Grey

Peppermint

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