

CARNIVORE NIGHT

21 october 2024

\$88++ per diner

a la carte buffet

All steaks will be cooked to order over charcoal & rested before serving.
It won't be on a buffet line, it will be delicious, juicy... and did i mention delicious?

Australian Wagyu MB 4+, 350 Day Grain Fed

Argentinean Grass Fed 100% Organic

English Berkshire Pork

New Zealand Braised Lamb

Home-made Fresh Pork Sausages

Sides:

Potato of the Day

Vegetable of the Day (usually pickled and fresh)

Natural Pan Jus

Alcohol:

Blended Whiskey: 4 Shots for \$20++

Peroni Tap: 2L for \$20++

House Pour: 2 Glasses for \$20++

Corkage: \$30++ per 750ml Bottle, or 1-for-1 Waiver

Terms and conditions:

Kitchen last order is at 8.45pm

Restaurant will close at 9.30pm

Alcohol will only be poured after you've finished your current glass

Excessive food wastage will be charged @\$20/100gm

Have some manners - if you can't hold your liquor or act proper, we'll cut you off
or be asked to leave

No a la carte & set menu is available on this day

Reservation & Deposit is required

