DAIRY FREE MENU

STARTERS
Beetroot, avocado & chipotle purée, candied walnuts, 21
Tamarind spiced chicken wings, spring onions, coriander 18
Alaskan king crab and apple cocktail salad, pink peppercorns, Marie Rose sauce 28

SALADS
Quinoa salad, cucumber, avocado, baby spinach, dried cranberries, toasted almond 15/27
Watermelon, cucumber, mixed leaves, pumpkin seeds, mint dressing 15/26
For any salad add on grilled king prawns 18, grilled chicken 10, avocado 6 or smoked salmon 16

SIDES
Chips 10
Seasonal vegetables 8
Honey glazed spiced carrots 8

All prices displayed are subject to Prevailing Goods and Services Tax and 10% service charge.
If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal.
MAINS

Roasted black cod, crushed potatoes, salted capers, artichoke, red wine and lemon sauce 39
BSK beef burger 7oz, chipotle aioli, fries 30
Slow roasted Dingley Dell pork belly, whole grain mustard jus 29
Traditional fish and chips, crushed peas, tartar sauce 30
Impossible Wellington, glazed carrots, seasonal greens 45

GRILL

Baby Chicken, chimichurri sauce, burnt lemon 36
Australian Lamb chops 350g 55
Dingley Dell pork chop 280g 45
USDA sirloin steak 280g 365 days grain fed 63
Japanese Wagyu sirloin, grain fed, 250g 112
Australian angus rib-eye steak 300g 28 days aged grass fed 70
Butcher’s board to share for 2-3 (ask your server for the selection) 132

Serve with red wine jus or chimichurri sauce

DESSERT

Pineapple “panna cotta”, passion fruit, kiwi, coconut sorbet 15
Seasonal fruit and berry platter 15