



DYERS





ENTREES

Green Olives, Belle Di 12 Cerignola, Chiuppano, Italy (V) (DF)

Served with Italian extra virgin olive oil, aged Balsamic and bread

Coffin-Bay Oysters 6.50 ea./65 doz.

Kilpatrick or G&T with cucumber & finger lime

Coffin-Bay Oysters 5.50 ea./55 doz. Served with Lemon

29

Grilled Prawns 24 Saffron Aioli & Corn Salsa

Samon Alon & Com Salsa

Scallops

Pan-fried scallops served with wake & soy-ginger vinergriette

Pork Belly 24

Roasted Pork Belly with Apple Cider Glaze, Caramelised Apple, Carrot Puree & Roasted Baby Radishes

Beef Salpicao 24

Succulent cubes of beef sauteed in butter, garlic & paprika. Served with slices of toasted baguette and fresh green finger chilli.

· MAIN COURSE · · ·

Seafood Linguine (DF) 52 Mussels, Prawns, Scallops, white

wine vinegar, cherry tomatoes, garlic & chilli

Beef Bourignion

55

Slow cooked beef, shallots, carrots & red wine served with mashed potato

Fish 52

Pan-fried with capers beurre blanc, pea puree, parsley & lemon zest potatoes & pea shoots.

Vegetarian Linguine (V) 30

With herb & garlic infused cherry tomatoes



Porterhouse 290g (GF) 55 Mushroom in Red Wine Jus (GF) Seafood 1 Seafood 5 Scallops, prawns in a white wine sauce, served atop of a steak of your choice Beef Wellington 69 Eye Fillet topped with pate, wrapped in butter pastry, cooked medium-rare & served with mushroom & red wine jus Eye Fillet 280g (GF) 65 Wagyu Rump 280g (GF) 55 A creamy classic french sauce made with shallots, tarragon & chervil DYERS LEGENDARY SIX 135 DOLLAR STEAK 700g (GF) Toog of boneless premium grainfed eye fillet, Rib-Eye 400g (GF) 85 Rib-eye steak cooked on the bone Rib-Eye 400g (GF) 85 Rib-eye steak cooked on the bone				
MB4+ grass fed beef Beef Wellington eye fillet topped with pate, wrapped in butter pastry, cooked medium-rare& served with mushroom & red wine jus Eye Fillet 280g (GF) Bernaise Wagyu Rump 280g (GF) DYERS LEGENDARY SIX DOLLAR STEAK 700g (GF) 700g of boneless premium grainfed eye fillet, Rib-Eye 400g (GF) Rib-eye steak cooked on the bone Seafood Scallops, prawns in a white wine sauce, served atop of a steak of your choice Bordeaux-inspired red wine jus, made with cabernet/merlot wine and bone marrow Bernaise A creamy classic french sauce material from a reduction of vinegar, wind mixed with shallots, tarragon & chervil Brandy Pepper-Cream Sauce Luxurious cream-based sauce with green peppercorns and brandy Garlic Butter 2. House made garlic infused butte Horseradish 2. Seeded Mustard 2. Seeded Mustard 2.	STEAKS		SAUCES/ ACCOMPANIMENTS	
Beef Wellington eye fillet topped with pate, wrapped in butter pastry, cooked medium-rare & served with mushroom & red wine jus Eye Fillet 280g (GF) Wagyu Rump 280g (GF) DYERS LEGENDARY SIX DOLLAR STEAK 700g (GF) 700g of boneless premium grainfed eye fillet, Rib-Eye 400g (GF) Rib-eye steak cooked on the bone Scallops, prawns in a white wine sauce, served atop of a steak of your choice Borderlaise Bordeaux-inspired red wine jus, made with cabernet/merlot wine and bone marrow Bernaise A creamy classic french sauce may from a reduction of vinegar, wine mixed with shallots, tarragon & chervil Brandy Pepper-Cream Sauce Luxurious cream-based sauce wing green peppercorns and brandy Garlic Butter 2. House made garlic infused butter Horseradish 2. Seeded Mustard 2.		55		5
Bernaise Wagyu Rump 280g (GF) 55 A creamy classic french sauce may from a reduction of vinegar, wind mixed with shallots, tarragon & chervil Brandy Pepper-Cream Sauce Luxurious cream-based sauce wing green peppercorns and brandy Rib-Eye 400g (GF) 85 Rib-eye steak cooked on the bone Bernaise A creamy classic french sauce may from a reduction of vinegar, wind mixed with shallots, tarragon & chervil Brandy Pepper-Cream Sauce Luxurious cream-based sauce wing green peppercorns and brandy Garlic Butter 2. House made garlic infused butter Horseradish 2. Seeded Mustard 2.	eye fillet topped with pate, wrapped in butter pastry, coomedium-rare & served with mushroom & red wine jus	oked	Scallops, prawns in a white sauce, served atop of a stead your choice Borderlaise Bordeaux-inspired red wine made with cabernet/merlot	k of 5 e jus,
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Rib-Eye 400g (GF) 85 Rib-eye steak cooked on the bone Horseradish 2. Seeded Mustard 2.	(GF) 700g of boneless premium gr	ain-	Sauce Luxurious cream-based sauce with	
Horseradish 2. Seeded Mustard 2.	• • • • • • • • • • • • • • • • • • • •		Garlic Butter 2.5 House made garlic infused butter	
Hot English Mustard 2.		DOILC	Seeded Mustard Dijon Mustard	2.52.52.52.5

All steaks served with roasted cherry tomatoes, seasonal vegetables and roasted potatoes in cream and white wine sauce