

Dyers

STEAK STABLE
▷ SINCE 1972 ◁

ENTREES

CHEESY GARLIC BREAD

it doesn't get much better than a warm slice of **cheesy garlic bread** straight from the oven

9.5

DUCK LIVER PARFAIT

Truffle butter, fig jam, brioche, petite herbs

20

SOUP of the DAY

Ask for today's special

15

COFFIN BAY OYSTERS

prepared 3 ways

mornay - kilpatrick – natural topped with wakame & soy vinaigrette

20 39

GARLIC PRAWNS

sautéed prawns, in a garlic cream veloute served with fragrant jasmine rice

20

SCALLOP TORTELLINI

Pan seared scallop, crisp prosciutto, salmon pearls, herb and saffron cream

20

GNOCCHI

Pan seared potato gnocchi, Salt kitchen cured ham, peas, lemon, mint, rocket, parmesan

20

GRILLED LAMB CUTLETS

Pickled Beet salad, Dukkah, Spiced Goats cheese, Harissa

20

PORK BELLY

Crispy skin pork belly poached in masterstock, scallop ceviche, lemon, fennel salad, jus

20

Dyers

STEAK STABLE
▷ SINCE 1972 ◁

STEAKS

"All our steaks are the best quality available, sourced locally and cooked to your liking "

AGED PORTERHOUSE

40

WAGYU RUMP

40

WAGYU EYE FILLET

49

BEEF WELLINGTON

wagyu eye fillet, topped with pate, wrapped in butter pastry cooked medium rare with a mushroom sauce

50

DYERS LEGENDARY 6 DOLLAR STEAK

approximately 700gms wagyu eye fillet

100

ACCOMPANIED SAUCE SELECTION

mushroom in red wine jus	4
blue cheese & horseradish	4
bordelaise	4
brandy pepper cream	4
diane	4
scallops, prawns, white wine	9
béarnaise	4

"All steaks are served with an oven roasted potato cooked in white wine & cream, sweet cherry tomatoes & local harvest seasonal vegetables, sautéed in butter"

NO SPLIT BILLS

Dyers

STEAK STABLE
▷ SINCE 1972 ◁

DESSERTS

APPLE & RHUBARB CRUMBLE

Apple and Rhubarb on a Lemon custard with a Coconut and Pistachio crumble

15

MILLE FEUILLE

rum braised date, vanilla mascarpone, filo wafers, pistachio ice-cream, toasted coconut, lime caramel

15

DARK CHOCOLATE TART

Strawberry puree, vanilla mascarpone

15

CHOCOLATE and CHAI SPICED BRULEE

Pistachio croquant, vanilla bean Ice-Cream

15

ALMOND NOUGAT PANA COTTA

Honeycomb, raspberries, burnt honey & rosemary

15

CHEESE PLATTER

Gippsland shadows of blue, Bega Watsonia cheddar & Gippsland Tarago River Brie
seasonal dry fruits, candu walnuts & crisp breads

25

AFFOGATO

Espresso coffee, ice-cream & liqueur

15

DESSERT WINES

DEBORTOLI NOBLE ONE 14

TALTARNI CORDON CUT PINOT GRIS 12

BETHANY SELECTED LATE HARVEST RIESLING 12

GALWAY PIPE PORT 12

PENFOLDS GRANDFATHERS PORT 18

COFFEES

4.5

cappuccino

latte

flat white

short black

SELECTION OF TEAS

Dyers
STEAK STABLE
▷ SINCE 1972 ◁

MAINS

PAN SEARED DUCK BREAST

Pithivier of confit leg, cabbage and bacon, carrot puree, baby vegetables and a
Red wine and thyme jus

48

LAMB

Herb crusted double lamb cutlet, braised lamb shoulder, mustard glazed brussels sprouts,
dauphinoise potato

45

BARRAMUNDI FILLET

Parmesan and Herb crusted Barramundi, Crushed Kipfler Potatoes, Braised Leek
and Tomato Sugo on a Lemon Buerre Blanc

42

WAGYU BEEF BOURGUIGNON

Smoked bacon, field mushrooms, baby onions
Roasted baby carrots & garlic mash potato

40