

Dyers

STEAK STABLE

▷ SINCE 1972 ◁

ENTREES

MOUNT ZERO OLIVES

Marinated in herbs, chilis, garlic and spices

12

DUCK LIVER PARFAIT

truffle butter, fig jam, sliced baguette, petite herbs

22

COFFIN BAY OYSTERS

choice of

mornay – kilpatrick – natural or natural topped with gin & tonic, cucumber and finger lime
5.50each for natural 6.50each for mornay-kilpatrick-gin & tonic 65 a dozen

GRILLED PRAWNS GF

grilled prawns, mango salsa and chimichurri, grilled lemon

24

SCALLOPS GF DF

scallops, oyster mushrooms, grana padano, maple syrup, parsnip crisp

29

PORK BELLY GFA

Roasted honey-mustard pork belly with apple cider glaze, caramelised apple, carrot puree, roasted baby radishes

24

BEEF SALPICAO

Succulent cubes of beef sauteed in butter, olive oil, garlic, paprika. Serve with baguette toast and slice green finger chili

24

GFA=Gluten free available GF=Gluten free N=contains nuts V=vegetarian OR=On request

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STEAKS

DYER'S SPECIAL

RIB EYE STEAK GF

400g rib eye steak, broccolini, oven roasted potato & garlic butter
85

180 DAYS GRAIN FED AGED PORTERHOUSE GF
55

WAGYU RUMP GF
55

BLACK ANGUS EYE FILLET GF
65

BEEF WELLINGTON

Eye fillet, topped with pate, wrapped in butter pastry cooked medium rare with a mushroom sauce
69

DYERS LEGENDARY 6 DOLLAR STEAK GF
approximately 700gms black angus eye fillet
130

ACCOMPANIED SAUCE SELECTION

mushroom in red wine jus	5	GF
blue cheese & horseradish	5	GF
bordelaise	5	GF
brandy pepper cream	5	GF
scallops, prawns, white wine	10	GF
béarnaise	5	GF
garlic butter	2.50	GF
seeded mustard	2	GF
hot English mustard	2	GF
horseradish	2	GF

"All steaks are served with broccolini, cherry tomatoes and roasted potato cooked in white wine and cream"

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MAINS

DUCK

duck breast fillet on cauliflower puree with blackberry gastrique jus

49

GNOCCHI NV

potato gnocchi, pickled pear, candied walnuts,
blue cheese, sprouts

45

SEAFOOD LINGUINE

mussels, prawns, scallops, white wine vinegar, cherry tomato, garlic, chili

45

CATCH OF THE DAY

Artichokes, oyster mushroom, cherry tomato, prosciutto, white wine

52

BEEF BOURGUIGNON

serve with mashed potato

55

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If you have enjoyed your experience with Dyers Steak Stable
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DESSERT

MILLE FEUILLE N

rum braised date, vanilla mascarpone, filo wafers, pistachio ice-cream, toasted coconut, lime caramel
19

SALTED CARAMEL PANNA COTTA GFN

Salted caramel pannacotta, frangelico ganache, raspberry compote,
Hazelnut praline, hazelnut croquant
19

BAKED APPLE

Baked apple, burnt cream, crumble
19

RHUBARB CRUMBLE

Rhubarb, raspberry and white chocolate crumble with vanilla ice-cream
Cointreau and rosemary custard
19

CHEESE PLATTER N

2-3 people
Gippsland shadows of blue, king island cheddar & Gippsland tarago river brie
Seasonal dry fruits, candy walnuts & crisp breads
38

AFFOGATO

Espresso coffee, ice-cream & liqueur
18

DESSERT WINES

DEBORTOLI NOBLE ONE 16

TALTARNI CORDON CUT PINOT GRIS 15

BETHANY SELECTED LATE HARVEST RIESLING 15

GALWAY PIPE PORT 15

PENFOLDS GRANDFATHERS PORT 22

COFFEES / TEA 5.50

Cappuccino, latte, flat white, short black

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