

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

9.50

SOUP

cauliflower, parmesan, sweet paprika, butter & cream

15

COFFIN BAY OYSTERS FRESHLY SHUCKED

Prepared 3 ways

MORNAY

Lightly grilled in a creamy béchamel sauce

20 39

KILPATRICK

Slightly roasted with smoky bacon and Worcestershire Sauce

20 39

NATURAL

Freshly shucked, raspberry vinaigrette & lemon

19 36

GARLIC PRAWNS

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

20

SCALLOPS MORNAY

half shell scallops, roe off, lightly poached in a creamy béchamel with parsnip puree

20

SEAFOOD CREPE

Salmon, scallops and prawns lightly poached, encased in a crepe with a white wine sauce

20

TUKI LAMB CUTLETS

pea mint puree, salsa Verde, citrus crumb

20

LAMB BRAINS

Lightly crumbed lamb brains, pan fried served with smoky grilled bacon and a bordelaise sauce

20

FARMERS PLATE

salt kitchen noix de jambon, Sher wagyu bresaola, pâté, jambon persille
marinated olives, cornichons, candied walnuts, tasty cheddar & crisp breads

29

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STEAKS

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

PRIME BEEF RIB EYE

Char grilled

45

AGED PORTERHOUSE

37

BLACK ANGUS GRAIN FED RUMP

35

EYE FILLET CENTRE CUT FROM TENDERLOIN

40

BEEF WELLINGTON

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

48

DYERS LEGENDARY 6 DOLLAR STEAK

Approximately 600gms eye fillet

78

ACCOMPANIED SAUCE SELECTION

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

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

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DESSERTS

APPLE & RHUBARB CRUMBLE

served with ice-cream

15

CHOCOLATE SEDUCTION

chocolate cup filled with chocolate mousse, fresh strawberries, award winning ice-cream with a tangy berry coulis finish

15

FRESH BERRY CREPE

sautéed in a brandy citrus sauce

15

TEQUILLA PANACOTTA

tequila, lime salt & citrus candy

15

CHEESE PLATTER

Gippsland shadows of blue, Bega Watsonia cheddar & Gippsland Tarago river Brie served with house made quince paste, seasonal fruits, candy walnuts & crisp breads

25

AFFOGATO

espresso coffee, ice-cream & liqueur

15

DESSERT WINES

DEBORTOLI NOBLE ONE 12

TALTARNI CORDON CUT PINOT GRIS 10

BETHANY SELECTED LATE HARVEST RIESLING 10

GALWAY PIPE PORT 10

PENFOLDS GRANDFATHERS PORT 15

COFFEES

4.5

cappuccino

latte

flat white

short black

SELECTION OF TEAS



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MAINS

ROAST PUMPKIN & FETA

seared and roasted Jap pumpkin, baby beets, pomegranate, candy walnuts, Danish feta & rocket
teased with a red wine reduction

30

ROAST CHICKEN

garlic herb butter, lemon, prosciutto shards, season vegetables with a honey tarragon jus reduction

38

DUCK A L'ORANGE

Crispy skin, succulent breast fillet finished with a velvety citrus & cointreau sauce

38

TENDERLOIN BEEF SALAD

fresh mint, coriander, Thai basil, roasted peanuts crispy noodles & chilli

36

MONK FISH

rosemary & sea salt kipfler potatoes, radish remoulade, vine ripened cherry tomatoes, dill


40

PORK BELLY

twice cooked pork belly, apple coriander & ginger slaw,
bok choy, star anise & cinnamon glaze

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Please advise our wait staff if you have any food allergies



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