

Artisan Sourdough Bread butter / sea salt flakes / beef jus dipping sauce 5

## OYSTERS *ask your wait staff for their origin*

NATURAL mignonette dressing

KILPATRICK double smoked bacon / BBQ Kilpatrick

BLOODY MARY SHOOTERS

APPLE CIDER & CUCUMBER SORBET

Six 26 Twelve 47

## ENTRÉE

### Char Signature Classic Entrees

SEARED WAGYU TATAKI wakame / black garlic mayo / salmon roe 29

CHA CHA CHAR BEEF TARTARE quail egg / herb mayonnaise / grilled sourdough 26

WAGYU SPRING ROLL pickles / cucumber / chilli plum sauce 26

OVEN ROASTED GARLIC PRAWNS herb breadcrumbs / salsa verde / tahini dressing 29

SASHIMI OF GOLD BAND SNAPPER smoked mussel gel / soy ginger dressing / pickled kohlrabi / shallots 26

SEARED SCALLOPS pan fried trotters / ginger and yellow bean sauce / blackened pineapple relish 28

CRISPY SQUID fried spring onion / chillies / lime wasabi 26

MISO GLAZED EGGPLANT whipped organic tofu / chilli ginger dressing / black bean (v) 24

WAGYU MEATBALLS chilli tomato sugo / mozzarella / basil / crusty sour dough 28

BEETROOT CURED SALMON GRAVLAX horseradish cream / citrus segments / heirloom baby beetroots 26

## MAINS

FREE RANGE PORK CUTLET apple puree / black pudding / mustard jus 45

MARKET FISH prosciutto wrapped asparagus / pea puree / dill beurre blanc 46

WHOLE FISH OF THE DAY butterflied market fish / crispy shallot / roasted chilli paste / lemongrass 47

WAGYU PAPPARDELLE seared wagyu beef / wild mushroom / truffle pecorino / egg yolk 38

PUMPKIN RISOTTO Sunshine Coast mushrooms / goats fetta / sage / pinenuts (v) 43

BLACKENED QUAIL Brisbane Valley quail / red cabbage slaw / chimichurri 44

DUCK TWO WAYS confit leg / smoked breast / pressed potato / blueberry jus 48

SEAFOOD LINGUINE king prawns/ bug tail / market fish / heirloom tomatoes / garlic, chilli & white wine sauce 44

WAGYU BEEF WELLINGTON seasonal baby vegetables / blistered tomatoes / jus 48

## SIDES 10

CHIPS black salt / cayenne aioli

MASHED POTATO thyme / olive oil

SAUTEED POTATOES rosemary / garlic

GREEN VEGETABLES broccolini / broccoli / green beans / fresh chilli

BAKED MACARONI CHEESE three cheese / pangrattato

FRESH SPRING PEAS bacon / feta / confit shallots`

BATTERED ONION RINGS ranch dressing

CAPRESE SALAD mozzarella / basil / balsamic

ICEBERG SALAD garlic dressing / crispy bacon / parmesan cheese

TWO FRIED EGGS black salt 5

15% surcharge applies on public holidays

## Kilroy's Tasting Menu

Designed for 2 people to share  
\$99pp

Oyster *apple cider and cucumber sorbet*

Blackened Chicken Cone *chicken parfait*

Wagyu Carpaccio *spice rubbed fillet, pickled mushroom, pomme puree*

White Asparagus Wrapped in Wagyu *sake eel sauce, shaved bonito flakes*

Wagyu Beef Pie *tarragon emulsion, fried kale*

Crispy Lamb Ribs *pineapple rum relish*

Wagyu Meatballs *chilli tomato sugo, mozzarella, basil, crusty sour dough*

Mango and Mint Sorbet

Chocolate Indulgence *orange coulis, raspberries and strawberry sorbet*

*Brisbane's signature steak restaurant.*

