

DINNER

TO START

Spicy tuna tostadas (DF) (3) 8.5

SMALL PLATES

Halloumi fries, pomegranate mint yogurt (V)	7.8	Smoked salmon, compressed cucumber, radish, ponzu caviar, wasabi mayonnaise (DF)	8.0
Crispy calamari, courgettes, green beans, the Ribman's holy f*ck sauce	8.8	Byron bhel puri salad, crispy puffed wild rice, avocado, pomegranate, peanuts, sweet & spicy tamarind sauce (VG,DF,GF)	8.2
Beef shin cigarillos, sweet & sour tamarind sauce (DF)	7.6	Golden beetroot, roasted fennel, house labne, Aleppo chili (V,GF)	9.4
Seared beef fillet tataki, papaya, ponzu (DF)	11.5		

MAINS (from the BBQ)

GRASS FED DRY AGED STEAKS

Butchered by HG Walter
 Sirloin, 28 day dry aged (260g) 22.0
 Ribeye, 35 day dry aged (280g) 24.5
 Chateaubriand, 30 day dry aged (700g) 48.0

Sauces: Béarnaise (GF), green pepper (GF) or chimichurri (DF,GF)

*** Available upon request:

Timmy's burger, prime beef burger, charcoal brioche bun, mature cheddar, pineapple salsa swap brioche for avocado bun +3.0, add hand cut chips +3.0, bacon +3.0, egg +2.0 12.6

Chicken paillard, healthy grilled chicken breast, paper thin raw vegetable salad, avocado, pickled ginger	14.2
Pan fried seabass, chargrilled savoy w green goddess sauce, Jerusalem artichoke crisp (GF)	16.5
Our famous chicken parma, panko crusted schnitzel, prosciutto, tomatoes, mozzarella, seasonal salad add hand cut chips +3.0	14.5
12 hour slow roasted lamb shank, mushroom & red wine jus, roasted root vegetables, seasonal greens (DF,GF)	18.2
Fire roasted aubergine, crispy rice, roasted root vegetables, seasonal greens, kale, miso, tahini, coconut (VG)	17.5

A bit on the side...

Hand cut chips	3.0	Seasonal salad (V)	4.5
Roasted sweet potato, pomegranate mint yogurt (V,GF)	4.5	BBQ braised cabbage, green goddess dressing (V,DF,GF)	4.5

DESSERTS

Melbourne Mars Bar cheesecake ball	8.6	Whole baked camembert, toasted charcoal sourdough (V)	8.5
Sticky date pudding, dulce de leche, Madagascan vanilla ice cream	6.4	Vegan chocolate cake (VG,DF)	6.0
Yogurt pavlova, rhubarb (GF)	7.8	Affogato, with Beany Green espresso (add a shot of Baileys, Kahlua or Frangelico +4.5)	5.0