



# T-Bone

## STARTERS

CHEDDAR CHEESE SOUFFLÉ WITH VIN JAUNE SAUCE	18
THE ULTIMATE SHRIMP COCKTAIL	19
WAGYU BEEF CARPACCIO CARDINI'S STYLE	38

*JACK'S CREEK AUSTRALIAN BRED PREMIUM WAGYU BEEF*

## FROM THE GRILL

OUR STEAKS ARE 65 DAYS SALT CHAMBER AGED SHORTHORN FROM R&J YORKSHIRE, COOKED OVER CHARCOAL IN BERTHA OVEN.

SIRLOIN STEAK	9oz	40
RIBEYE STEAK	9oz	44
T-BONE STEAK	1KG FOR 2	90

## ADD SIDES AND SAUCES

FRENCH FRIES	5.50
GREEN SALAD, POMEGRANATE & SESAME DRESSING	5
CHARRED HISPI CABBAGE	7
TWO FRIED EGGS	4
BEARNAISE/PEPPERCORN/CAFE DE PARIS BUTTER	4.50
POTATO DAUPHINOISE FOR 2	13
MAC & CHEESE FOR 2	14

## DESSERTS

CRÈME CARAMEL WITH GRAND MARNIER ICE CREAM	11
THE ROCKIEST ROAD SUNDAE	15

