



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	10oz	45
FILLET STEAK AU POIVRE	8oz	48
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
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POTATO DAUPHINOISE FOR 2	13
MAC & CHEESE FOR 2	14

DESSERTS

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

