

Hepburn's

Bayside's newest dining experience.

Thursday 5-9pm

Friday - Sunday 11am - 9pm

By booking only.

www.waterloobayhotel.com.au 3893 2344

Starters

Black Mussels \$21

Creamy white wine sauce, fresh herbs and crusty bread

Warm Roasted Beetroot Salad \$17

Baby carrots, Spanish onion, rocket and fetta with a horseradish vinaigrette

Kung Pow Bao \$17

Crispy fried chicken tossed in a spicy Kung Pow sauce, pickled carrot & beetroot, aioli, shallots and crushed peanuts

Lamb Cigars \$19

Moroccan spiced lamb mince, rolled in brik pastry, Harissa, sumac yoghurt and a petite salad

Mains

Brown Sugar Brined Pork Loin \$23

with apple compote and red currant sauce

Swordfish \$38

Chargrilled asparagus, steamed potatoes in a shallot & vanilla vinaigrette and chimmi churri

Steaks

*ALL DRY AGED IN HOUSE FOR 35 DAYS
COOKED TO YOUR LIKING & SERVED WITH YOUR CHOICE OF SAUCE*

250g Rump Cap \$26

Wanderer Beef, Grass & Barley fed, Free range, Victoria

300g Striploin \$35

Great Southern Farms, Grass fed, Free range, Victoria

400g T-Bone \$48

Pinnacle Beef, Grass fed, Free Range, Victoria

350g O.P Rib on the Bone \$54

Grass fed, Free range, Tasmaina

Hepburn's

Sides \$5

Cauliflower gratin

Shoestring fries with spiced salt

Green beans in olive oil, fetta & slivered almonds

Tomato salad dressed in olive oil and Chardonnay vinegar

Sauces \$2

Chimmi Churri

Béarnaise

Truffle Jus

Scotch & Pink Peppercorn Butter

Desserts

Baileys Crème Brulee \$12
Langues de chat biscuit

Baked Vanilla Cheesecake \$12
Whipped cream & blueberry compote

Chocolate Mousse \$12
Sour cherry compote & edible flowers

Cheese Board \$15
Soft & hard cheese, dried fruits, nuts and crackers

Banquet 1

\$48pp

Black Mussels

Lamb Cigars

Brown Sugar Brined Pork Loin

250g Rump Cap

Green beans in olive oil, fetta & slivered almonds

Shoestring Fries with Spiced Salt

Choice of Two Sauces

Banquet 2

\$64pp

Lamb Cigars

300g Striploin

400g T-Bone

Cauliflower Gratin

Shoestring Fries with Spiced Salt

Green Beans in olive oil, fetta & slivered almonds

Tomato Salad in olive oil & Chardonnay Vinegar

Choice of Two Sauces