

# Hepburns Steakhouse

## *To Start*

<b>FRESH PACIFIC OYSTER 6 (GF)</b> Natural style	\$26
<b>DRY AGED BEEF KILPATRICK OYSTER 6</b> Ground Dry aged beef with kilpatrick style sauce	\$32
<b>BLOODY MARY OYSTER SHOTS 6 (GF)</b> Contains alcohol	\$26
<b>CHARGRILLED KING PRAWNS (GF)</b> Chimmi churri and pickled vegetables	\$27
<b>SEARED SCALLOPS (GF)</b> Twice cooked pork belly, lemongrass and chilli dressing	\$27
<b>BURRATA (GF)</b> Prosciutto, grilled peaches and Vincotto	\$27
<b>CHARCUTERIE BOARD</b> Soppressata prosciutto, fresh and dried fruit, toasted bread and pickled vegetable	\$27

## T-BONE

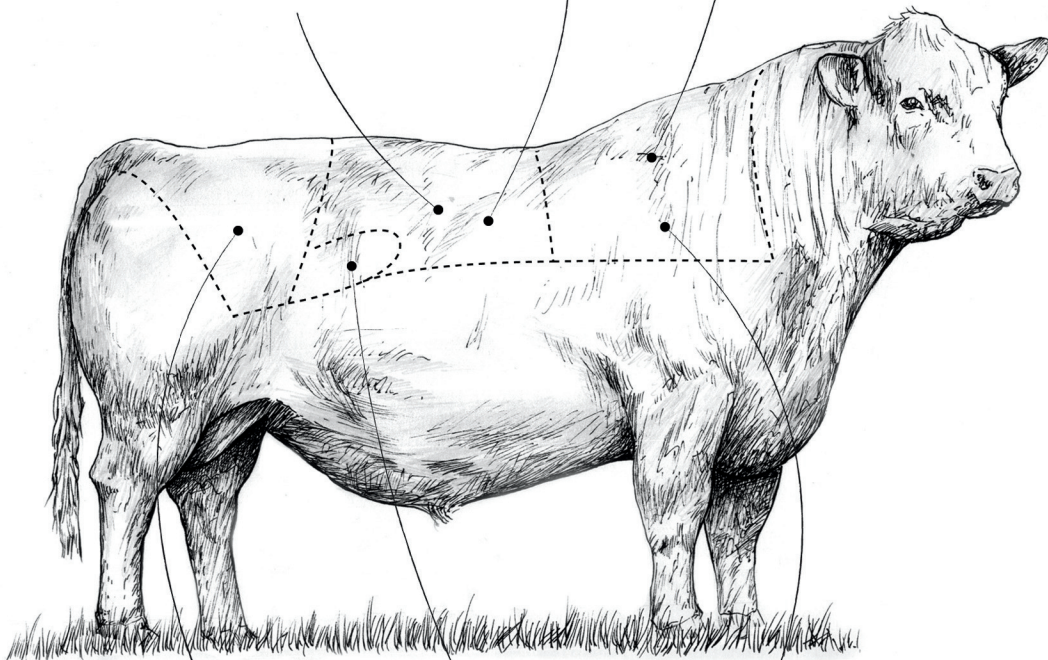
PORTERHOUSE ON ONE  
SIDE EYE FILLET ON THE OTHER  
- THE BEST OF BOTH WORLDS.

## SCOTCH FILLET

HEAVY MARBLING MAKES FOR GREAT  
FLAVOUR. BEST COOKED MEDIUM AND ABOVE  
TO ALLOW THE RIBBONS OF MARBLING TO  
MELT THROUGH, LEAVING A TENDER  
STEAK WITH SUCCULENT JUICES.

## PORTERHOUSE

AKA STRIPLIN, SIRLOIN, NY CUT. IN  
BETWEEN EYE FILLET AND RUMP ON THE  
TENDERNESS AND FLAVOUR SCALE MAKING  
IT A GREAT ALL ROUNDER. MEDIUM MARBLING  
WITH CHARACTERISTIC SIDE FAT COVERING.



## RIB-EYE ON THE BONE

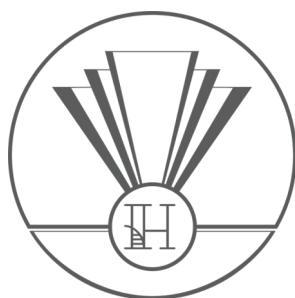
A SCOTCH FILLET LEFT  
ON THE BONE FOR  
ADDED FLAVOUR.

## RUMP

A LEAN AND FIRM STEAK, THE  
LEAST TENDER OF ALL CUTS. PERFECT  
IF YOU PREFER A STEAK WITH MORE  
ROBUST FLAVOUR - FOR THE TRUE  
STEAK CONNOISSEUR.

## EYE FILLET

AKA TENDERLOIN, FILLET. THE MOST  
TENDER OF ALL CUTS AND HAS THE MILDEST  
FLAVOUR. VERY LEAN, MAKING IT THE PERFECT  
CUT FOR BLUE TO MEDIUM RARE COOKS.



# Hepburns Steakhouse

## *Mains*

### **CHICKEN BREAST (GF)**

\$35

Confit leg bon bon, chargrilled baby leek, king brown mushroom

### **PORK BELLY (GF)**

\$38

Morcilla, cherries, truffled jus

### **GNOCCHI**

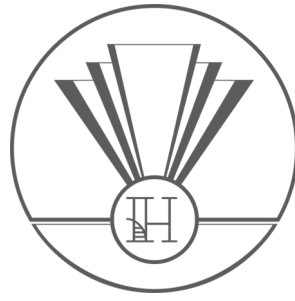
\$29

Sautéed mushrooms, parmesan, truffle oil, spinach

### **KING PRAWN LINGUINE**

\$39

Confit cherry tomato, fresh herbs, lemon and red chilli



# Hepburns Steakhouse

## *From The Grill*

### **200G EYE FILLET** **\$42**

A tender delight with a refined, buttery flavour and juiciness that's simply divine.

### **250G WAGYU RUMP MARBLE SCORE 7** **\$40**

Experience the pinnacle of tenderness, known for its exceptional buttery flavour.

### **400G 32 DAY DRY AGED STRIPLOIN ON THE BONE** **\$46**

Exquisitely tender, bursting with robust flavour, and irresistibly juicy.

### **500G 32 DAY DRY AGED RIB ON THE BONE** **\$69**

Incredibly tender, intensely flavourful, and luxuriously juicy.

### **500G 32 DAY DRY AGED TBONE** **\$69**

Tender, flavourful, and exceptionally juicy with every bite.

## *Extras*

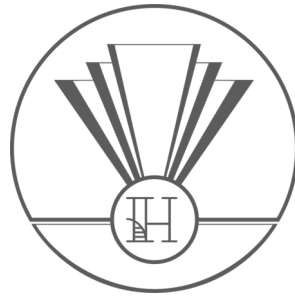
Grilled Moreton Bay Bug **\$25**

Garlic Prawns **\$14**

Fried eggs (2) **\$6**

Extra sauce options : **\$5ea**

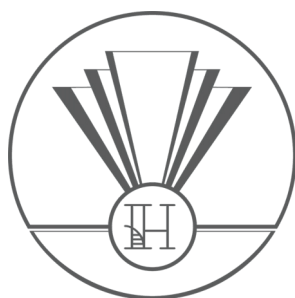
Gravy, Mushroom sauce , Red Wine Jus, Pepper sauce , Dianne , Garlic Butter



# Hepburns Steakhouse

## *Signature Sides*

<b>GREEN BEANS (GF) (V)</b>	\$14
Tossed in olive oil, goats cheese and almonds	
<b>BURATTA ROASTED MUSHROOMS (GF)</b>	\$16
Balsamic roasted field mushrooms topped with Burrata and confit tomatoes	
<b>FRIES WITH AOLI</b>	\$14
served with Truffle Aioli	
<b>GREEK SALAD (V) (GF)</b>	\$14
Green Capsicum, cucumbers, roma tomatoes, red onion, kalamata olives topped with fetta and oregano vinaigrette	
<b>CAULIFLOWER, TRUFFLE AND BRIE GRATIN</b>	\$22
Cauliflower florets baked in a creamy truffle and brie sauce	
<b>PANFRIED HEIRLOOM CARROTS (V) (GF)</b>	\$22
served glazed in a bourbon butter	
<b>POTATO GRATIN (V) (GF)</b>	\$18
Creamy layered potato terrine	
<b>MORETON BAY BUG MAC N CHEESE (V) (GF)</b>	\$30
Cheesy macaroni served with butter poached Moreton Bay Bug tails	



# Hepburns Steakhouse

## *Dessert*

### **SIGNATURE ROCKY ROAD**

\$18

Chocolate mousse, raspberry gel, marshmallow, peanut clusters, rose floss

### **COCONUT PANNA COTTA (GF) (DF)**

\$18

Macerated strawberries, spiced syrup, fresh berries, strawberry sorbet

### **CHEESE BOARD**

\$25

Duo of cheeses, dried and fresh fruits, nuts and crackers, quince

# H e p b u r n s S t e a k h o u s e

## 5 course dinner menu

**\$ 8 6 P E R G U E S T**

### *Shared Starters*

#### **SEARED SCALLOPS**

Twice cooked pork belly, lemongrass and chilli dressing

#### **BLOODY MARY OYSTER SHOT**

Contains alcohol

### *Shared Mains*

#### **CHICKEN BREAST (GF)**

Confit leg bon bon, chargrilled baby leek, king brown mushroom.

#### **400G 32-DAY DRY AGED STRIPLOIN ON THE BONE**

Exquisitely tender, bursting with robust flavour, and irresistibly juicy.

### *Shared Side*

#### **GREEN BEANS (GF) (V)**

Tossed in olive oil, goats cheese and almonds

### *Dessert*

#### **SIGNATURE ROCKY ROAD**

Chocolate mousse, raspberry gel, marshmallow, peanut clusters, rose floss

**5 COURSE DINNER MENU AVAILABLE FOR GROUPS OF 8 GUESTS OR MORE -  
PRIOR BOOKINGS REQUIRED**

**(PLEASE NOTIFY OUR STAFF OF DIETARY REQUIREMENTS)**