

Hepburns Steakhouse

To Start

SMOKED LAMB RIBS (GF)

smoked and roasted lamb ribs with sumac yoghurt, roasted grapes, pomegranate molasses and smoked oil

\$22

BEEF TARTAR (GF) (DF)

hand cut wagyu, capers, cornichons and rice crackers

\$25

FIRE ROASTED PRAWNS (3) (GF)

grilled with garlic butter, garlic pickled chilli and smoked oil

\$28

FIRE ROASTED PUMPKIN (GF) (DF) (VG)

whipped tahini, pickled chili, lime, toasted pine nuts

\$15

BEEF AND BLACK BEAN (GF) (DF)

rare seared wagyu rump with house made black bean dressing, rice crisps

\$22

WAGYU SKEWER (1) (GF) (DF)

Grade 9 wagyu marinated in shio koji, black pepper and soy. Glazed with a gonger honey and Togarashi spices

\$14

POLPETTA (4)

House made meatballs in our special tomato sugo with focaccia and fresh parmesan

\$16

CHICKEN SKEWER (1) (GF) (DF)

Chicken thigh marinated in shio koji, garlic, ginger and soy. Glazed with hot honey and spices

\$9

VG- VEGAN GF- GLUTEN FREE V- VEGETARIAN DF- DAIRY FREE

T-BONE

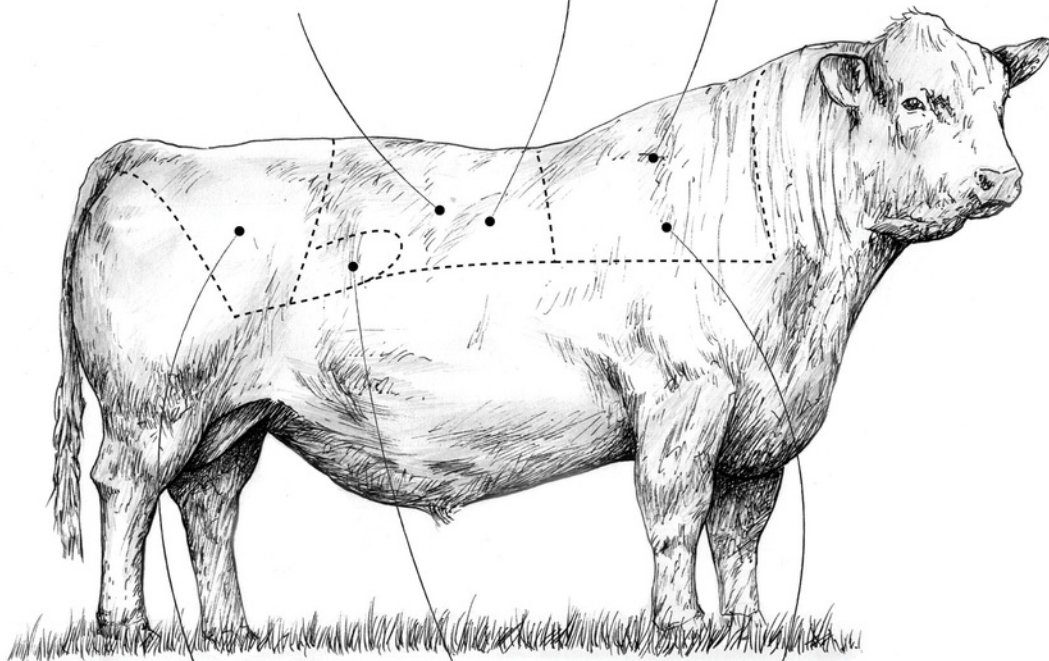
PORTERHOUSE ON ONE
SIDE EYE FILLET ON THE OTHER
- THE BEST OF BOTH WORLDS.

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



RIB-EYE ON THE BONE

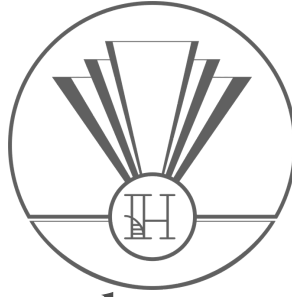
A SCOTCH FILLET LEFT
ON THE BONE FOR
ADDED FLAVOUR.

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

SMOKED LAMB RUMP(GF)

\$38

harissa rubbed and smoked lamb rump, roast
heirloom carrots and red wine jus

SMOKED PORK BELLY (GF)

\$39

creamy mash potato, asparagus, apple crisps and cider jus

PAN FRIED SNAPPER (GF) (DF)

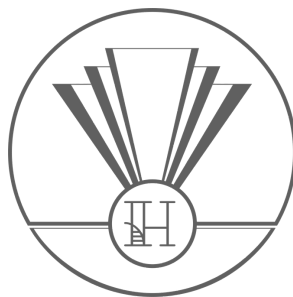
\$39

with a fennel and garlic emulsion, dill oil, asparagus, black garlic
mayo and salmon caviar

MUSHROOM RISOTTO

\$30

with mixed mushrooms, garlic, creme fraiche, fresh herbs, truffle oil
and parmesan



Hepburns Steakhouse

From The Grill

served with your choice of Gravy, Mushroom Sauce,
Red Wine Jus, Pepper Sauce, Dianne Sauce or Garlic Butter

200G EYE FILLET

\$47

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

250G WAGYU RUMP MARBLE SCORE 7

\$45

Experience the pinnacle of tenderness; Wagyu is known for its exceptional buttery flavour.

500G 32 DAY DRY AGED STRIPLOIN ON THE BONE

\$51

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.

Extras

Garlic Prawns

\$12

Fried eggs (2)

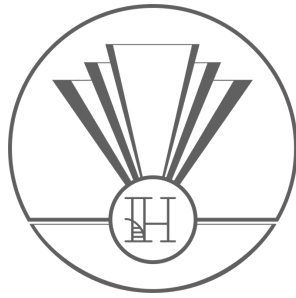
\$6

Extra sauce options :

\$5ea

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

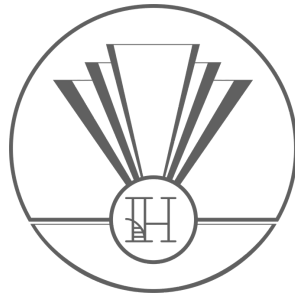
VG - VEGAN GF- GLUTEN FREE V- VEGETARIAN DF- DAIRY FREE



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

Signature Sides

SHOESTRING FRIES (GF, V)	\$12
CHARGRILLED BROCCOLI (GF) whipped tahini, chilli oil, lemon, toasted pine nuts	\$15
CRISPY KIPFLER POTATOES (GF) tallow roasted potato, thyme, rosemary	\$16
ROASTED HEIRLOOM CARROTS with honey, sumac and baby herbs	\$16



Hepburns Steakhouse

Dessert

BROWNIE SUNDAE

\$15

With chocolate sauce, berry compote and ice-cream

LEMON MERINGUE TART

\$15

With compote and whipped cream

CHEESE BOARD

\$25

Brie, dried and fresh fruits, nuts and crackers, quince paste and toasted bread

Add extra cheese \$7

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

5 course dinner menu

5 COURSE DINNER MENU AVAILABLE FOR GROUPS OF
2 GUESTS OR MORE

\$ 8 0 P E R G U E S T

Shared Starters

FRESH PACIFIC OYSTERS (4) (GF)
with your choice of topping

LAMB RIBS

smoked and roasted lamb ribs, sumac yoghurt,
roasted grapes, pomegranate molasses and
smoked oil

Shared Mains

MUSHROOM PAPPARDELLE
with mixed mushrooms, fresh herbs, cream, truffle oil
and shaved parmesan

500G 32-DAY DRY AGED STRIPLOIN ON THE BONE

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

Shared Side

SHOESTRING FRIES

ROASTED BROCCOLI

with whipped tahini, toasted pinenuts, lemon and chili
olive oil

Dessert

CHOCOLATE BROWNIE SUNDAE

With boysenberry ice cream, compote and chocolate
sauce

(PLEASE NOTIFY OUR STAFF OF DIETARY REQUIREMENTS)