

BLACKSMITH
BAR & GRILL

SMALL BITES



Bite sized delicacies

KANGAROO CROQUETTES

\$9EA

Chilli aioli, fried curry leaf

SLOW COOKED SPICY LAMB RIB (GF, DF*)

\$12EA

Served with tzatziki and salsa verde

GRILLED U8 KING PRAWN (GF, DF)

\$15EA

House-made seafood sauce, fresh lime

POPPING FRESH TUNA TARTARE WITH RICE PAPER (GF, DF)

\$12EA

Sky fish roe, shiso, Spanish onion, wasabi mayo

STRACCIATELLA BRUSCHETTA (V*, GF*)

\$11EA

Baby beetroot, heirloom cherry tomato, nduja paste, balsamic pearl on Turkish crouton

TOFU DEN DASHI (VE, GF)

\$9EA

Pan fried tofu, onion, spring onion den dashi sauce

ENTREES



BLACKSMITH BAKER'S BREAD (V)	\$15
Honey cream cheese stuffing, garlic herb butter	
<i>Suggested wine pairing - Chandon Brut NV, Yarra Valley, VIC</i>	<i>\$16</i>
WAGYU BEEF CARPACCIO (GF, DF*)	\$32
Truffle aioli, pickled mushroom, rocket salad, parmesan	
<i>Suggested wine pairing - Scotchmans Hill Pinot Noir, Bellarine Peninsula, VIC</i>	<i>\$20</i>
BAKED BRIE CHEESE (GF*)	\$25
Caramelised onion, Turkish crouton, fig jam	
<i>Suggested wine pairing - Dog Point 'Section 94' Sauvignon Blanc, Marlborough, NZ</i>	<i>\$19</i>
SMOKED DUCK BREAST SALAD (GF*, DF*)	\$27
Farro, pomegranate, raisin, candied walnut, feta, watercress, blood orange reduction	
<i>Suggested wine pairing - Levantine Hill Estate Pinot Noir, Yarra Valley, VIC</i>	<i>\$25</i>
HERB CRUSTED BONE MARROW (2PC) (GF*, DF)	\$25
Herb crumb, herb salad, grilled sourdough bread	
<i>Suggested wine pairing - Dal Zotto Pucino Prosecco NV, King Valley, VIC</i>	<i>\$15</i>
PAN SEARED SCALLOPS W/ SEA PLANT MEUNIERE SAUCE (3PCS) (GF)	\$32
Parsnip puree, burnt spring onion, pickled baby cucumber, finger lime	
<i>Suggested wine pairing - Dominique Portet Chardonnay, Yarra Valley, VIC</i>	<i>\$18</i>

GF - Gluten Free

DF - Dairy Free

V - Vegetarian

VE - Vegan

* - Optional

MAINS



WILD MUSHROOM RISOTTO (V, VE*, GF)	\$34
Spinach, parmesan, crème fraîche	
<i>Suggested wine pairing - Two Hands GMS, Barossa Valley, SA</i>	
FISH OF THE DAY (GF*)	\$49
Chef's choice of sauce	
<i>Suggested wine pairing - Carrick Bannockburn Chardonnay, Central Otago, NZ</i>	
BRAISED LAMB SHOULDER (GF)	\$53
Red radish, kale, truss cherry tomato, chimichurri, lemon butter sauce	
<i>Suggested wine pairing - Henschke 'Five Shillings' Shiraz, Barossa Valley, SA</i>	
SPINACH AND RICOTTA AGNOLOTTI (V)	\$34
Wilted spinach, Napoli sauce, basil oil, beetroot, blue cheese sauce	
<i>Suggested wine pairing - Soumah Brachetto Frizzante, Yarra Valley, VIC</i>	
SLOW COOKED BEEF SHORT RIBS (GF,DF)	\$53
Crispy spring onion salad, king oyster mushroom, galbi jus	
<i>Suggested wine pairing - Shadowfax Shiraz, Pyrenees, VIC</i>	
ROAST CHICKEN KIEV (GF, DF*)	\$41
Crispy Tuscan kale, Sicilian caponata, garlic cream sauce	
<i>Suggested wine pairing - Dominique Portet Chardonnay, Yarra Valley, VIC</i>	
CRISPY BERKSHIRE PORK BELLY (GF, DF)	\$46
Braised red cabbage, Granny Smith apple puree, cresson salad, five spice sauce	
<i>Suggested wine pairing - Scotchmans Hill Riesling, Bellarine Peninsula, VIC</i>	
PRAWN LINGUINE	\$42
Spanish onion, garlic slice, cherry tomato, parmesan cheese, basil, bisque sauce	
<i>Suggested wine pairing - Dog Point 'Section 94' Sauvignon Blanc, Marlborough, NZ</i>	

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GAMEKEEPERS MEAT & GAME SPECIALIST

We have partnered with Gamekeepers Meat to bring us the highest quality meat.

Gamekeepers is a proud, family-owned Victorian company that collaborates with the best farmers and producers across Australia. With their expertise and dedication, we ensure that every cut we offer you is a cut above the rest.

This collaboration allows us to elevate our culinary offerings with premium cuts that are not only delicious but also ethically sourced.



FROM THE GRILL



All our premium steaks are sourced from our trusted partner, Gamekeepers.

GRAIN FED CHEF'S CUT (MB3/4) (GF)	\$49
260g	
<i>Suggested wine pairing - Levantine Hill Pinot Noir, Yarra Valley, VIC</i>	\$25
GRAIN FED PORTERHOUSE (MB2) (GF)	\$56
250g	
<i>Suggested wine pairing - Terraza Reserva Malbec, Argentina</i>	\$20
130 DAY GRAIN FED ANGUS EYE FILLET (GF)	\$82
250g	
<i>Suggested wine pairing - Scotchmans Hill Pinot Noir, Bellarine Peninsula, VIC</i>	\$20
130 DAY GRAIN FED ANGUS BONE-IN RIB EYE (GF)	\$97
500g	
<i>Suggested wine pairing - Dominique Portet Cabernet Sauvignon, Yarra Valley, VIC</i>	\$22
130 DAY GRAIN FED ANGUS T BONE (GF)	\$150
1kg (please allow 30 mins to cook)	
<i>Suggested wine pairing - Two Hands GMS, Barossa Valley, SA</i>	\$18
PASTURE FED SCOTCH FILLET (MB3) (GF)	\$79
<i>Suggested wine pairing - Shadowfax Shiraz, Pyrenees, VIC</i>	\$20

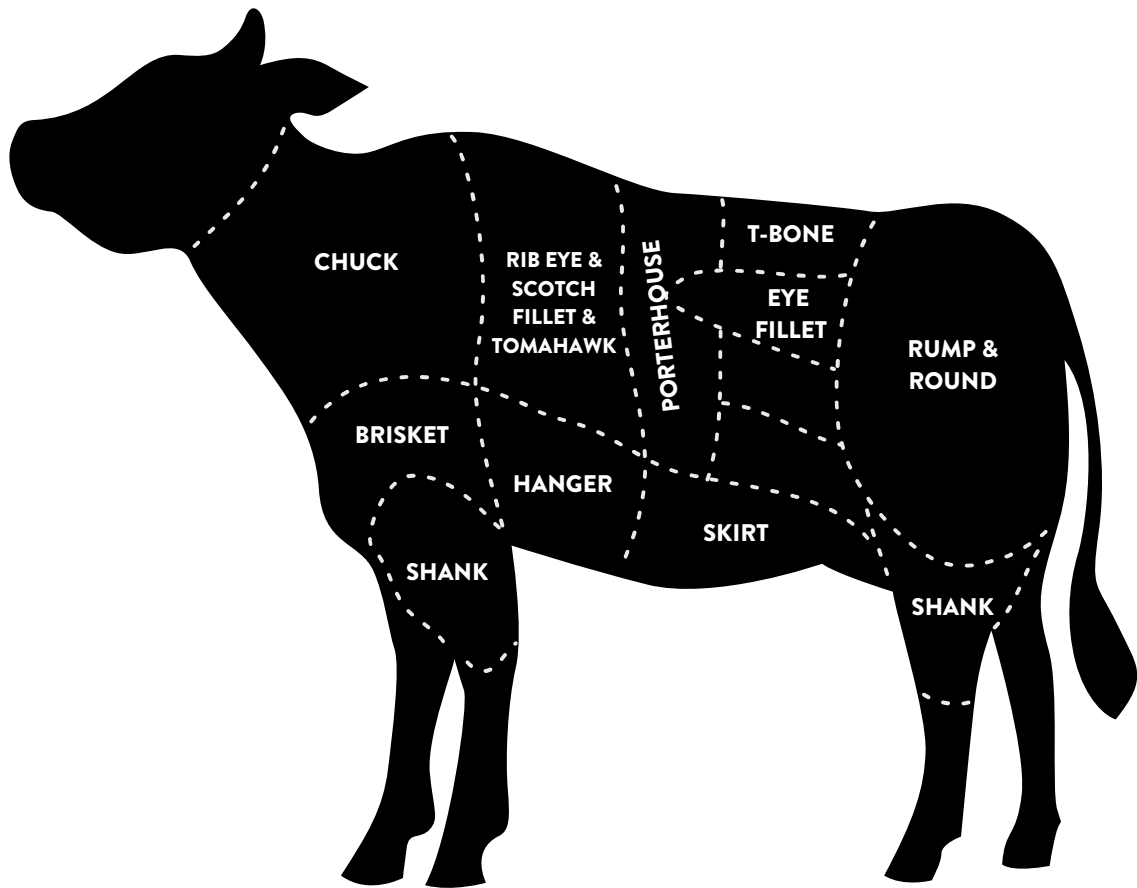
All served with blistered cherry tomatoes, horseradish and a choice of sauce

SAUCE	Blue cheese	Peppercorn
	Red wine jus	Mushroom
	Chimichurri	Roasted garlic butter

Extra sauce for additional \$2.50

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CUTS OF STEAK



SIDES \$14



Honey roasted carrots

Oven roasted mushrooms

Truffle mashed potato

Spicy chorizo mac & cheese

Duck fat potatoes

Grilled broccolini

Shoestring fries

Garden salad

JUST FEED US



\$99 per person.

\$159 per person for wine pairing (100ml) with each course.

Upgrade from chef's cut steak to bone-in rib eye for an additional \$21 per person.

BLACKSMITH BAKER'S BREAD (V)

Honey cream cheese stuffing, garlic herb butter

Wine pairing - Chandon Brut NV, Yarra Valley, VIC

POPPING FRESH TUNA TARTARE WITH RICE PAPER (DF, GF)

Sky fish roe, shiso, Spanish onion, wasabi mayo, smashed avocado

Wine pairing - Dog Point 'Section 94' Sauvignon Blanc, Marlborough, NZ

KOREAN FRIED CHICKEN

Daikon pickle, roasted peanut, spring onion, sweet gochujang sauce

Wine pairing - Dominique Portet Chardonnay, Yarra Valley, VIC

GAMEKEEPERS, GRAIN FED CHEF'S CUT (MB3/4) (GF)

250g

Wine pairing - Terraza Reserva Malbec, Argentina

DARK CHOCOLATE FONDANT

Raspberry sorbet, berry compote, honeycomb, butterscotch

Wine pairing - Grant Burge Aged Tawny, Barossa Valley, SA

DESSERTS



HOUSE MADE PISTACHIO CREME BRULEE (GF*)	\$20
Biscotti, mint, wild berries, hazelnut crumb, espresso semifreddo	
DARK CHOCOLATE FONDANT	\$19
Raspberry sorbet, berry compote, honeycomb, butterscotch	
BISCOTTI CHEESECAKE	\$19
Strawberry coulis, biscotti puree, berries, chocolate	
TRIO OF GELATO (GF, DF*)	\$19
Ask the team for our flavours of the day!	
AFFOGATO (GF)	\$20
Vanilla ice cream, espresso, liqueur of choice	
CHEESE PLATTER (GF*)	\$32
Brie, cheddar, blue cheese, quince jelly, lavosh, grissini, dried fruits and nuts	

LIQUID DESSERTS



BAILEYS IRISH CREAM	\$13
ESPRESSO MARTINI	\$26
Vodka, Kahlua, Espresso	
MOJO MOSCATO	\$15
SA	
FROGMORE CREEK ICED RIESLING	\$15
Cambridge, TAS	
GRANT BURGE AGED TAWNY	\$16
Barossa Valley, SA	
SOUMAH BOTRYTIS VIOGNIER	\$15
Yarra Valley, VIC	

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