

**BLACKSMITH**  
BAR & GRILL

# SMALL BITES



Bite sized delicacies

**KANGAROO CROQUETTES**

Spicy aioli, fried curry leaf

**10EA**

**SLOW COOKED LAMB RIB (GF, DF\*)**

Served with tzatziki and salsa verde

**\$12EA**

**HALF MORETON BAY BUG 60G (GF)**

Mornay sauce, confit lemon zest

**\$15EA**

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

Sky fish roe, shiso, spanish onion, wasabi mayo

**\$12EA**

**TEMPURA ZUCCHINI FLOWER (V, GF)**

Ricotta, honey, basil, romesco

**\$12EA**

**TOFU DEN DASHI (VE, GF)**

Pan fried tofu, onion, spring onion den dashi sauce, fried shallots

**\$10EA**

GF - Gluten Free

DF - Dairy Free

V - Vegetarian

VE - Vegan

\* - Optional

# ENTREES



<b>BLACKSMITH BAKER'S BREAD (V)</b>	<b>\$15</b>
Honey cream cheese stuffing, garlic herb butter	
<i>Suggested wine pairing - Chandon Brut NV, Yarra Valley, VIC</i>	\$17
<b>WAGYU BEEF CARPACCIO (GF*, DF*)</b>	<b>\$32</b>
Truffle aioli, pickled mushroom, rocket salad, parmesan	
<i>Suggested wine pairing - Scotchmans Hill Pinot Noir, Bellarine Peninsula, VIC</i>	\$21
<b>BLACKSMITH SPECIAL CAPRESE SALAD (GF*)</b>	<b>\$28</b>
Heirloom and green tomato, stracciatella, cherry tomato sorbet, basil oil, herb crouton	
<i>Suggested wine pairing - Cloudy Bay Sauvignon Blanc, Marlborough, NZ</i>	\$20
<b>SMOKED DUCK BREAST SALAD (GF, DF*)</b>	<b>\$27</b>
Pomegranate, raisin compote, quinoa, candied walnut, watercress, blood orange reduction	
<i>Suggested wine pairing - Levantine Hill Estate Pinot Noir, Yarra Valley, VIC</i>	\$26
<b>HALF MORETON BAY BUG 140G (GF)</b>	<b>\$32</b>
Mornay sauce, confit lemon zest	
<i>Suggested wine pairing - Dal Zotto Pucino Prosecco, King Valley, NZ</i>	\$16
<b>BAKED SCALLOP CASSEROLE</b>	<b>\$34</b>
Creamy velouté, leek, pancetta, salmon caviar, fennel salad, sourdough crouton	
<i>Suggested wine pairing - Dominique Portet Chardonnay, Yarra Valley, VIC</i>	\$19

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# MAINS



<b>SEAFOOD RISOTTO (GF, V*)</b>	<b>\$42</b>
King prawn, ocean calamari, white fish, spinach, water chestnut, chilli oil, bisque	
<i>Suggested wine pairing - Tar &amp; Roses Pinot Grigio, Strathbogrie Ranges, VIC</i>	\$17
<b>FISH OF THE DAY (GF*, DF*)</b>	<b>\$49</b>
Chef's choice of sauce	
<i>Suggested wine pairing - Carrick Bannockburn Chardonnay, Central Otago, NZ</i>	\$22
<b>HERB CRUSTED RACK OF LAMB 3 POINT</b>	<b>\$59</b>
Green olive puree, sumac labneh, rosemary jus	
<i>Suggested wine pairing - Dominique Portet Cabernet Sauvignon, Yarra Valley, VIC</i>	\$23
<b>VEGETARIAN RIGATONI (V, VE*)</b>	<b>\$36</b>
Sundried tomato pesto, zucchini, eggplant, spinach, pine nut, feta	
<i>Suggested wine pairing - Scotchmans Hill Pinot Noir, Bellarine Peninsula, VIC</i>	\$21
<b>ROAST CHICKEN KIEV CUT (GF, DF*)</b>	<b>\$41</b>
Crispy Tuscan kale, Sicilian caponata, garlic cream sauce	
<i>Suggested wine pairing - Dominique Portet Chardonnay, Yarra Valley, VIC</i>	\$19
<b>CRISPY BERKSHIRE PORK BELLY (GF, DF)</b>	<b>\$46</b>
Braised red cabbage, Granny Smith apple puree, cresson salad, five spice sauce	
<i>Suggested wine pairing - Scotchmans Hill Riesling, Bellarine Peninsula, VIC</i>	\$18

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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.

## ANGUS

<b>CHEF'S CUT (MB3/4) (GF)</b>	<b>\$49</b>
250g - Pasture fed "Southern Ranges"	
<i>Suggested wine pairing - Levantine Hill Pinot Noir, Yarra Valley, VIC</i>	\$26
<b>PORTERHOUSE (MB2) (GF)</b>	<b>\$57</b>
250g - Grain fed "Gamekeepers 130 days"	
<i>Suggested wine pairing - Terraza Reserva Malbec, Argentina</i>	\$21
<b>PORTERHOUSE ON THE BONE (MB2) (GF)</b>	<b>\$67</b>
350g - 30 day dry aged "Gamekeepers, The Victorian"	
<i>Suggested wine pairing - Henschke 'Five Shillings' Shiraz, Barossa Valley, SA</i>	\$23
<b>SCOTCH FILLET (MB3) (GF)</b>	<b>\$83</b>
300g - Pasture fed "Southern Ranges"	
<i>Suggested wine pairing - Soul Growers Provident Shiraz, Barossa Valley, SA</i>	\$21
<b>EYE FILLET (GF)</b>	<b>\$84</b>
250g - Grain fed "Gamekeepers 130 days"	
<i>Suggested wine pairing - Scotchmans Hill Pinot Noir, Bellarine Peninsula, VIC</i>	\$21
<b>BONE-IN RIB EYE (GF)</b>	<b>\$97</b>
500g - Grain fed "Gamekeepers 130 days"	
<i>Suggested wine pairing - Dominique Portet Cabernet Sauvignon, Yarra Valley, VIC</i>	\$23
<b>T BONE (GF)</b>	<b>\$160</b>
1kg - Grain fed "Gamekeepers 130 days"	
<i>Suggested wine pairing - Two Hands GMS, Barossa Valley, SA</i>	\$19

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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# FROM THE GRILL



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## WAGYU

### **PORTERHOUSE “JACK’S CREEK” (MB 6/7) (GF) \$99**

300g

*Suggested wine pairing - Terraza Reserva Malbec, Argentina*

*\$21*

### **SCOTCH FILLET “SHIMO” (MB 8/9) (GF) \$115**

300g

*Suggested wine pairing - Soul Growers Provident Shiraz, Barossa Valley, SA*

*\$21*

### **EYE FILLET “IMPERIAL BLOSSOM” (MB 8/9) (GF) \$120**

250g

*Suggested wine pairing - Scotchmans Hill Pinot Noir, Bellarine Peninsula, VIC*

*\$21*

### **TOMAHAWK “SHIMO” (MB 9+) (GF) \$20/100g**

Please allow 30 mins to cook

*Suggested wine pairing - Dominique Portet Cabernet Sauvignon, Yarra Valley, VIC*

*\$23*

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

SAUCE

Blue cheese

Red wine jus

Chimichurri

Peppercorn

Mushroom

Roasted garlic butter

Extra sauce for additional \$2.50

GF - Gluten Free

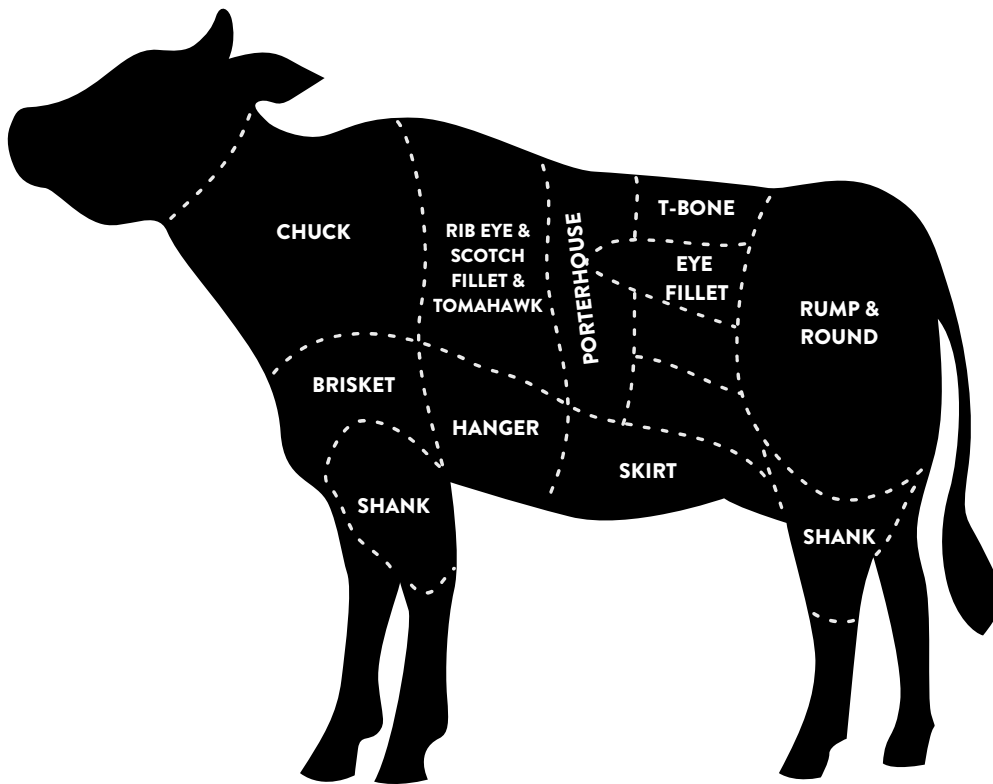
DF - Dairy Free

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VE - Vegan

\* - Optional

# CUTS OF STEAK



SIDES \$16



## **GRILLED BROCCOLINI (GF, DF, VE)**

cashew nuts

## **GLAZED CORN RIB (GF, DF\*)**

served with lime sour cream

## **DUCK FAT POTATOES (GF, DF, VE\*)**

rosemary salt

## **MASHED POTATO (GF)**

seafood gravy bisque

## **HONEY ROASTED JAPANESE PUMPKIN (GF, DF, VE\*)**

hummus

## **SHOESTRING FRIES (GF, DF, VE\*)**

served with garlic aioli

## **BLACKSMITH GARDEN SALAD (GF, DF, VE)**

## **TRUFFLE MAC & CHEESE (V)**

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\* - Optional

# JUST FEED US



\$99 per person.

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

Upgrade from chef's cut steak to scotch fillet for an additional \$16 per person and to bone in rib eye for additional \$31 per person.

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## **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*

## **SMOKED DUCK BREAST SALAD (GF, DF\*)**

Pomegranate, raisin compote, quinoa, candied walnut, watercress, blood orange reduction

*Wine pairing - Levantine Hill Estate Pinot Noir, Yarra Valley, VIC*

## **PORTERHOUSE ON THE BONE (MB2) (GF)**

350g - 30 day dry aged "Gamekeepers, The Victorian"

*Wine pairing - Terraza Reserva Malbec, Argentina*

## **THE BLACKSMITH LAYER CAKE FOR 2 (NUT FREE)**

12 layered dark chocolate cake, chocolate & cream cheese ganache, hot chocolate sauce

*Wine pairing - Chambers 'Rutherglen' Muscat, Rutherglen, VIC*

# DESSERTS



<b>BAKED PAVLOVA FOR 2 (GF)</b>	<b>\$32</b>
Passionfruit & mango curd, coconut Chantilly cream, finger lime and kaffir lime powder	
<b>THE BLACKSMITH LAYER CAKE FOR 2 (NUT FREE)</b>	<b>\$32</b>
12 layered dark chocolate cake, vanilla Chantilly, dark chocolate ganache	
<b>STRAWBERRY AND BASIL TARTLET (GF*)</b>	<b>\$20</b>
Fresh strawberry coulis, basil oil	
<b>TRIO OF GELATO (GF, DF*)</b>	<b>\$20</b>
Ask the team for our flavours of the day!	

# LIQUID DESSERTS



<b>BAILEYS IRISH CREAM</b>	<b>\$13</b>
<b>ESPRESSO MARTINI</b>	<b>\$26</b>
Vodka, Kahlua, Espresso	
<b>MOJO MOSCATO</b>	<b>\$16</b>
SA	
<b>FROGMORE CREEK ICED RIESLING</b>	<b>\$16</b>
Cambridge, TAS	
<b>SOUMAH BOTRYTIS VIOGNIER</b>	<b>\$16</b>
Yarra Valley, VIC	

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