

BLACKSMITH
BAR & GRILL

SMALL BITES



Bite sized delicacies

KANGAROO CROQUETTES	10EA
Spicy aioli, fried curry leaf	
SLOW COOKED LAMB RIB (GF, DF*)	\$12EA
Served with tzatziki and salsa verde	
POPPING FRESH TUNA TARTARE WITH RICE PAPER (GF, DF)	\$12EA
Sky fish roe, shiso, spanish onion, wasabi mayo	
TEMPURA ZUCCHINI FLOWER (V, GF)	\$12EA
Ricotta, honey, basil, romesco	
TOFU DEN DASHI (VE, GF)	\$10EA
Pan fried tofu, onion, spring onion den dashi sauce, fried shallots	

GF - Gluten Free

DF - Dairy Free

V - Vegetarian

VE - Vegan

* - Optional

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>	\$17
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>	\$21
BLACKSMITH SPECIAL CAPRESE SALAD (GF*)	\$28
Heirloom and green tomato, stracciatella, cherry tomato sorbet, basil oil, herb crouton	
<i>Suggested wine pairing - Cloudy Bay Sauvignon Blanc, Marlborough, NZ</i>	\$20
SMOKED DUCK BREAST SALAD (GF, DF*)	\$27
Pomegranate, raisin compote, quinoa, candied walnut, watercress, blood orange reduction	
<i>Suggested wine pairing - Levantine Hill Estate Pinot Noir, Yarra Valley, VIC</i>	\$26
HALF MORETON BAY BUG 140G (GF)	\$32
Mornay sauce, confit lemon zest	
<i>Suggested wine pairing - Dal Zotto Pucino Prosecco, King Valley, NZ</i>	\$16
BAKED SCALLOP CASSEROLE	\$34
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



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

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

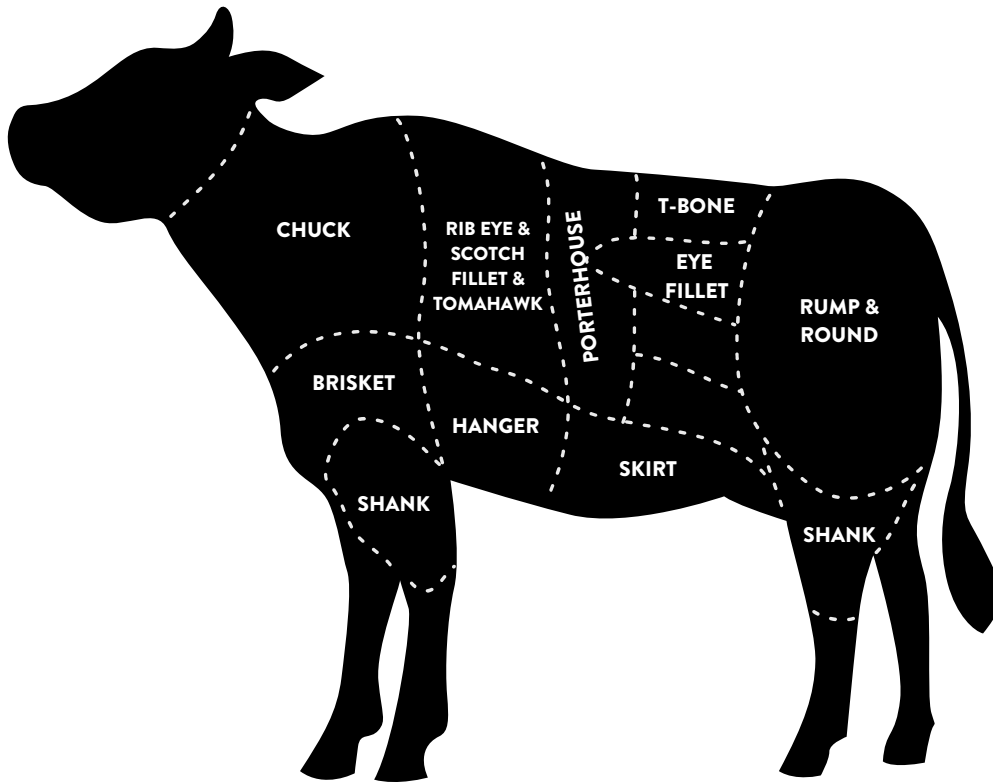
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CUTS OF STEAK



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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JUST FEED US



\$99 per person.

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

Upgrade from porterhouse on the bone to scotch fillet for an additional \$16 per person and to bone in rib eye for additional \$31 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 - Cloudy Bay 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"

Served with grilled broccolini and shoestring fries

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



BURNT BASQUE CHEESECAKE (V, GF, NUT FREE) Rhubarb compote	\$21
THE BLACKSMITH LAYER CAKE FOR 2 (NUT FREE) 12 layered dark chocolate cake, vanilla Chantilly, dark chocolate ganache	\$32
STRAWBERRY AND BASIL TARTLET (GF*) Fresh strawberry coulis, basil oil	\$20
TRIO OF GELATO (GF, DF*) Ask the team for our flavours of the day!	\$20

LIQUID DESSERTS



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

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