

BLACKSMITH
BAR & GRILL

SMALL BITES



Bite sized delicacies

KANGAROO CROQUETTES

10EA

Spicy aioli, fried curry leaf

SLOW COOKED LAMB RIB (GF, DF*)

\$13EA

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, chive, pine nuts, romesco

TOFU DEN DASHI (VE, GF)

\$10EA

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

MUSHROOM PARFAIT (VE)

\$12EA

Pickle, crostini, cashew, raisin compote

WAGYU EYE FILLET TATAKI (MB8/9) (GF, DF, NUT FREE)

\$19

40g Strathdale Wagyu, potato crisps, freshly shaved Victorian winter black truffle

GF - Gluten Free

DF - Dairy Free

V - Vegetarian

VE - Vegan

* - Optional

ENTREES



BLACKSMITH BAKER'S BREAD (V)	\$17
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 FRIED BURRATA SALAD (V)	\$29
Pickled melon carpaccio, heirloom cherry tomato, balsamic sphere	
<i>Suggested wine pairing - Tar & Roses Pinot Grigio, Strathbogie Ranges, VIC</i>	\$17
SMOKED DUCK BREAST SALAD (GF, DF*)	\$29
Pomegranate, raisin compote, quinoa, candied walnut, watercress, blood orange reduction	
<i>Suggested wine pairing - Levantine Hill Estate Pinot Noir, Yarra Valley, VIC</i>	\$26
KINGFISH CRUDO (GF*)	\$31
Finger lime, blood orange, confit baby beetroot, sorrel, shallot pickle, shiso oil	
<i>Suggested wine pairing - Cloudy Bay Sauvignon Blanc, Marlborough, NZ</i>	\$20
CHEF'S SPECIAL GRILLED SQUID (GF)	\$28
Nduja and hazelnut pesto, garlic aioli, grapefruit fennel salad, crispy potato net	
<i>Suggested wine pairing - Dominique Portet Chardonnay, Yarra Valley, VIC</i>	\$19
BONE MARROW (DF, GF*)	\$28
Salsa verde, toasted pine nuts, fried capers, toasted sourdough	
<i>Suggested wine pairing - Cloudy Bay Chardonnay, Marlborough, NZ</i>	\$23

GF - Gluten Free

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MAINS



SEAFOOD RISOTTO (GF, V*)	\$44
King prawn, ocean calamari, white fish, spinach, water chestnut, chilli oil, bisque	
<i>Suggested wine pairing - Tar & Roses Pinot Grigio, Strathbogrie Ranges, VIC</i>	\$17
FISH OF THE DAY (GF*, DF*)	\$MP
Chef's choice of sauce	
<i>Suggested wine pairing - Cloudy Bay Chardonnay, Marlborough, NZ</i>	\$23
BRAISED LAMB SHOULDER (GF, NUT FREE)	\$54
Radish, Tuscan kale, truss cherry tomato, lemon butter sauce	
<i>Suggested wine pairing - Two Hands GMS, Barossa Valley, SA</i>	\$19
ROOT VEGETABLE DOMED WELLINGTON (V)	\$47
Caramelised date, blue cheese sauce	
<i>Suggested wine pairing - Levantine Hill Pinot Noir, Yarra Valley, VIC</i>	\$26
HUNTER'S CHICKEN BREAST ROULADE (GF, NUT FREE)	\$45
Potato crust, wild mushroom, celeriac puree, mustard green, chasseur cream	
<i>Suggested wine pairing - Dominique Portet Chardonnay, Yarra Valley, VIC</i>	\$19
CRISPY BERKSHIRE PORK BELLY (GF)	\$48
Fennel jam, green peas, apple cider sauce	
<i>Suggested wine pairing - Scotchmans Hill Riesling, Bellarine Peninsula, VIC</i>	\$18
VENISON FILLET (GF, NUT FREE)	\$59
Root vegetable, wild berry compote, venison jus	
<i>Suggested wine pairing - Levantine Hill Cabernet Sauvignon, Yarra Valley, VIC</i>	\$23
TRUFFLE LINGUINE (V, GF*)	\$55
Freshly shaved Victorian black truffle, onion, spinach, parmesan, beurre blanc	
<i>Suggested wine pairing - Scotchmans Hill Pinot Noir, Bellarine Peninsula, VIC</i>	\$21

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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)	\$50
250g - Pasture fed "Southern Ranges"	
<i>Suggested wine pairing - Levantine Hill Pinot Noir, Yarra Valley, VIC</i>	\$26
PORTERHOUSE (MB2) (GF)	\$59
250g - Grain fed "Gamekeepers 130 days"	
<i>Suggested wine pairing - Terraza Reserva Malbec, Argentina</i>	\$21
PORTERHOUSE ON THE BONE (MB2) (GF)	\$69
350g - 30 day dry aged "Gamekeepers, The Victorian"	
<i>Suggested wine pairing - Henschke 'Henry Seven' Shiraz, Barossa Valley, SA</i>	\$23
SCOTCH FILLET (MB3) (GF)	\$85
300g - Pasture fed "Southern Ranges"	
<i>Suggested wine pairing - Soul Growers Provident Shiraz, Barossa Valley, SA</i>	\$21
EYE FILLET (GF)	\$86
250g - Grain fed "Gamekeepers 130 days"	
<i>Suggested wine pairing - Scotchmans Hill Pinot Noir, Bellarine Peninsula, VIC</i>	\$21
BONE-IN RIB EYE (GF)	\$99
500g - Grain fed "Gamekeepers 130 days"	
<i>Suggested wine pairing - Levantine Hill Cabernet Sauvignon, Yarra Valley, VIC</i>	\$23
T BONE (GF)	\$170
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

GF - Gluten Free DF - Dairy Free V - Vegetarian VE - Vegan * - Optional

FROM THE GRILL



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

WAGYU

FLANK “SANCHOKU” (MB 5/6) (GF)

\$80

270g

Suggested wine pairing - Levantine Hill Cabernet Sauvignon, Yarra Valley, VIC

\$23

PORTERHOUSE “JACK’S CREEK” (MB 6/7) (GF)

\$102

300g

Suggested wine pairing - Terraza Reserva Malbec, Argentina

\$21

SCOTCH FILLET “SHIMO” (MB 8/9) (GF)

\$118

300g

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

\$21

EYE FILLET “IMPERIAL BLOSSOM” (MB 8/9) (GF)

\$125

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 - Henschke ‘Henry Seven’ Shiraz Blend, Barossa Valley, SA

\$23

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

GF - Gluten Free

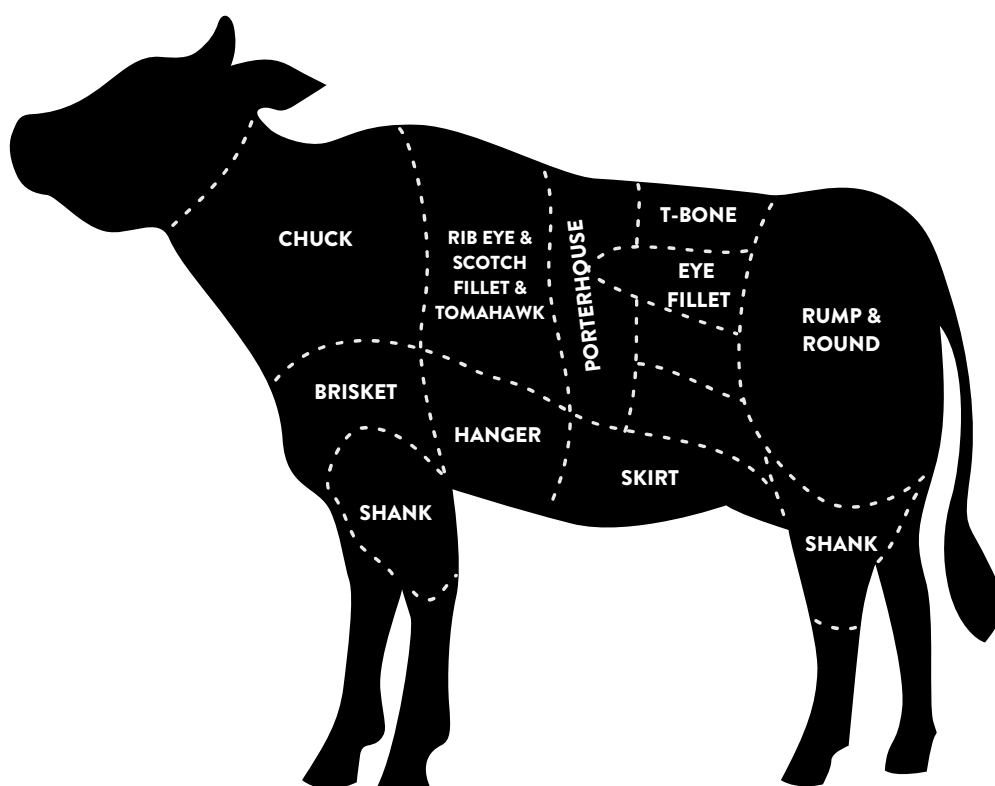
DF - Dairy Free

V - Vegetarian

VE - Vegan

* - Optional

CUTS OF STEAK



SIDES \$16



GRILLED BROCCOLINI (GF, DF, VE)

Cashew nuts

MASHED POTATO (GF)

Bone marrow gravy

DUCK FAT POTATOES (GF, DF, VE*)

Rosemary salt

TRUFFLE MAC & CHEESE (V)

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

Hummus

SHOESTRING FRIES (GF, DF, VE*)

Served with garlic aioli

BLACKSMITH GARDEN SALAD (GF, DF, VE)

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* - Optional

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; to bone in rib eye for additional \$28 per person and to wagyu porterhouse for additional \$33 per person.

BLACKSMITH BAKER'S BREAD (V) (TO SHARE)

Honey cream cheese stuffing, garlic herb butter

Wine pairing - Chandon Brut NV, Yarra Valley, VIC

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

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

Wine pairing - Cloudy Bay Sauvignon Blanc, Marlborough, NZ

SMOKED DUCK BREAST SALAD (GF, DF*) (TO SHARE)

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) (TO SHARE)

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) (TO SHARE)

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
PISTACHIO, BLOOD ORANGE AND POLENTA TART BY TARTS ANON Baked orange polenta, pistachio caramel, blood orange curd, pistachio Chantilly cream, Tart Anons' signature shortcrust pastry	\$24
TRIO OF GELATO (GF, DF*) Ask the team for our flavours of the day!	\$21
VICTORIAN CHEESE COLLECTION House made lavash, quince paste, strawberry Cheeses - Mount Shadwell Organic Tomme (semi hard), Shepperd Whey Farmhouse Brie, Long Paddock Bluestone (Blue)	

One cheese - \$19

Any two cheeses - \$28

All cheeses - \$36

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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VE - Vegan

* - Optional