

# GIANT STEPS

## MENU

- Wine tasting is available every day in our Barrel Hall or ask about a wine flight to your table -

### SMALL PLATES

Habituel Bakery sourdough bread w salted butter	4
Freshly shucked oyster — natural or w seaweed dressing (each) <sup>GF</sup>	4.5
Rosemary roasted cashews, almonds + macadamias <sup>GF</sup>	8
Marinated green sicilian + Mt Zero black kalamata olives <sup>GF</sup>	8
Duck spring roll w garlic chive + sweet soy (each)	8
Sweetcorn + parmesan arancini w lemon (4 pieces) <sup>V</sup>	10
Fried soft shell crab w sriracha (mild) + fresh lime <sup>GF</sup>	14
Piquillo peppers w Woodside goat curd + basil <sup>V GF</sup>	15
Chicken liver parfait w cornichons, caperberries + Habituel Bakery sourdough toast	18
Sashimi of Hiramasa Kingfish w pickled cucumber + samphire	22

### CHARCUTERIE

Julian Martin Iberico jamon Air dried pork, cured naturally for a minimum of 20 months	22
San Daniele prosciutto Sea salted pork, minimum 13 months aging	16
Sicilian salami Traditional Sicilian influenced pork salami	16
Salt Kitchen noir de jambon Single rump muscle ham, dry cured w herbes de Provence	18
Sher Wagyu bresaola Salted Wagyu beef, marble score 9+	18
Sher Wagyu girello pastrami Cured, spiced + hot smoked Wagyu hindquarter beef marble score 9+	18
La Boqueria pamplona La Boqueria's traditional chorizo. An air cured paprika spiced pork salami	16
Guanciale Free range Western Plains pork cheek cured w salt + spices	16
Borgo cacciatori Pork, beef + wine fermented 'hunter' style salami	18
La Boqueria mojama w lemon oil Salted, cured, air dried tuna loin— often referred to as 'jamon of the sea'	18
Selection of charcuterie w Habituel Bakery baguette (changes daily)	35

### PIZZA

Buffalo mozzarella, San Marzano tomato, basil + olive oil <sup>V</sup>	25
Pamplona salami, buffalo mozzarella, oregano + San Marzano tomato	26
Daily special	25

We make authentic, wood-fired pizzas using 100 per cent organic sourdough bases produced on-site. Toppings are simple, based upon crushed San Marzano tomatoes, Mt Zero olive oil and Shaw River buffalo mozzarella. Our pizzas are rolled and topped to order.

### CHEESE

Stone & Crow Nightwalker (Yarra Valley, Cow) Beaufort d'Alpage (France, Cow) Colston Bassett Stilton (UK, Cow)	
Available individually or as a plate of all three cheeses	14 / 32

Served w our Habituel Bakery sourdough wafers, apple jelly + dates

### BIGGER PLATES

Spanner crab + avocado salad w coconut, fresh lime, chilli, coriander + eschallots <sup>GF</sup>	29
Wok fried pork belly w flat rice noodles, garlic shoots, snow pea leaf, peanuts, black vinegar + chilli oil <sup>GF</sup>	32
Chermoula marinated chicken w baked pearl barley	32
Wood grilled market fish w smoked eggplant, coriander, green chilli + lime <sup>GF</sup>	38
Fried rice w King Oyster mushroom, snake bean, egg, baby corn + lychee	28
Slow cooked lamb shoulder w spiced tomato — serves 2-3 <sup>GF</sup>	65
Maple syrup glazed whole roasted duck with orange + thyme — serves 4 (please allow an hour) <sup>GF</sup>	95

### STEAKS ON THE WOOD GRILL

Pinnacle Angus grass fed porterhouse w horseradish, mustard + lemon <sup>GF</sup>	38
Cape Grim grass fed rib eye (weight varies from 1 - 2kg, choose your cut with the chef, please allow an hour) <sup>GF</sup>	14 / 100g
Sher Wagyu grass fed rump cap (600g, MS 8-9) <sup>GF</sup>	120

The rib eye and rump cap are served with wok fried vegetables, house-cut Dobsons chips and iceberg salad.

Ask your server for a matching wine suggestion.

### SIDES

Iceberg, witlof + chive salad <sup>V GF</sup>	9
Wood roasted pumpkin + pomegranate salad w pinenuts + parsley <sup>V GF</sup>	12
Panzanella salad - Habituel Bakery sourdough bread w olives, tomatoes + basil	13
House-cut Dobsons potato chips w aioli <sup>GF</sup>	12
Truffle + parmesan frites <sup>GF</sup>	13
Seasonal wok-fried vegetables w white balsamic, toasted nigella + white sesame seeds <sup>V GF</sup>	13

### DESSERTS

Baked lemon tart w double cream	14
Valrhona chocolate raisin tart w Pedro Ximenez + double cream	15
Almond praline, white chocolate + candied apricot ice cream sandwich	16
House made seasonal ice cream + sorbets <sup>GF</sup>	14
Blood orange curd millefeuille w fresh raspberries + poached pear	16
Chocolate nemesis cake w honeycomb <sup>GF</sup>	16

<sup>GF</sup> gluten free <sup>V</sup> vegetarian