## HOUSE SPECIAL

## OP Prime Ribs 950 (Serves 2 pax) <br> 118

AUS 130 days Black Angus Grain-Fed Ribeye on the Bone

## Black Angus Tomahawk 1.2kg 158 (Serves 3 pax)

AUS 130 days Black Angus Grain-Fed Long Bone Ribeye

## Served with Roasted:

- Garlic Rosemary Potato
- Seasonal Vegetables
- Choice of 2 sauces

Sauces: Peppercorn Sauce | Shallot Red Wine Sauce| Porcini Truffle Sauce +\$1

## CHEF'S PICK

## Bangers \& Mash

Italian \& Irish Pork Sausages with Mashed Potato, Welted Spinach, Roasted Cherry Tomato, Paprika Relish, Shallot Gravy

## Classic Oxtail Stew

Slow-Cooked Oxtail Stew with Red Wine, Mirepoix, Mixed Herbs, Root Vegetables, Broccoli, and Pesto Mashed Potatoes

Rotisserie Half Poulet<br>Harissa Rosemary Marinated Half Chicken with Tzatziki, Roasted Potatoes, Baby Spinach, Roasted Cherry Tomatoes, and Charred Lemon

## WAGYU BURGER

Bacon Cheese ..... 30
Grilled Streaky Bacon, Melted Cheddar Cheese, Onion Jam, Lettuce \& Tomato Slice
Three Cheese ..... 30Cheddar Cheese, Grana Padano, Mozzarella,Onion Jam, Lettuce \& Tomato Slice
Pepperoni ..... 30
Pork Pepperoni, Pizza Sauce, Mozzarella, Marinated Piquillo, Balsamic Charred Onion, Arugula
AUS Award Winning Wagyu Patty, Brioche Bun, Grainy Mustard Mayo with Thick Cut Fries *Cluten-Free Buns + \$ 1
VEGETARIAN BURGER
Halloumi Porto Avo30Grilled Halloumi Cheese, Avocado, PortobelloMushroom, Balsamic Charred Onion, Arugula,and Spicy Feta Spread

## PICK \& GRILL

Try our Pick-and-Grill option by selecting your preferred cut or ready-to-cook items from our butchery at Ryan's Grocery. Our restaurant staff will be more than happy to guide you in the selection and payment over at our grocery and then have them grilled at our restaurant for a preparation fee.

## MEATS

## SAUSAGES

Below 300g /pc ..... 10
Served with choice of 1 sauce
Below 900g/pc ..... 20
Served with choice of 1 sauce
Below 1.1kg /pc ..... 30
Served with choice of 2 sauces
Below 1.8kg /pc ..... 45Served with choice of 2 sauces
1.8 kg \& above /pc ..... 55
Served with choice of 2 sauces
Sauces: Peppercorn Sauce |Shallot Red Wine Sauce|Porcini Truffle Sauce +\$1
Add-on:Roasted Garlic Rosemary Potatoes +\$5Roasted Vegetable Medley +\$5
Prep Prep
Fees Fees
OTHERSMin 3 pieces$3 / \mathrm{pc}$
Served with Tomato Paprika Relish
Prep
Fees
Pastry ..... 10
Kebabs (min 3 pc$)$ ..... 10

## BRUNCH

Served daily till 3pm

Start your day off with our nutritious brunch menu, where every dish features cage-free eggs and house-made fresh sausages crafted from certified organic, free-range, and carbon-neutral pork and lamb.

## Ryan's Big Breakfast <br> 2 Eggs (Poached / Scrambled / Sunny Side), Smoked Salmon, Irish Pork Sausage, Bacon, Sautéed Mushrooms, Sautéed Spinach, Roasted Cherry Tomato, Gratin Potato, Sourdough

## Avo \& Eggs Toast

$63^{\circ} \mathrm{C}$ Poached Eggs, Dukkah Spices, Smashed Avocado, Feta, Arugula, Roasted Cherry Tomatoes, Toasted Seeds

Coddled Egg \& Sausage Toast
Irish Pork Sausage, Melted Smoked Cheddar, Bacon, Coddled Egg, Golden Parmesan Thick Toast

## Halloumi Piquillo Egg Toast

Grilled Halloumi Cheese, Marinated Piquillo, Beet Hummus, Portobello, $63^{\circ} \mathrm{C}$ Poached Egg, served with Soy Béchamel Toast,
Arugula
Omega-3 Scrambled Eggs
Salmon Trout Roe, Smoked Salmon, Flaxseed Oil, Soy Béchamel Toast, Arugula, Roasted Cherry Tomatoes

## Mushrooms \& Truffle Cheese Egg

Pancetta Mushroom Ragout, Wilted Baby Spinach, $63^{\circ} \mathrm{C}$ Poached Egg, Truffle Cheese Sauce, Gratin Potato, Grilled Toast

## Moroccan Shakshuka

Baked Eggs, Lamb Sausage, Tomato Vegetable Lamb Stew, with Grilled Pita Bread

## STARTERS

Grilled Pita Bread ..... 8
Served with Olive Oil and Balsamic Bread Dip
Mediterranean DipsDaily selection of 3 Dips with Grilled Pita Bread,Tortas Crackers
Fish Fingers19Breaded Wild Caught Snapper with Tartar Sauce
Fried Oyster19Half-dozen Breaded Oysters with Tartar Sauce
Caesar Salad ..... 13Butterhead Lettuce, Bacon Bits, Chopped Eggs,Garlic Croutons, Crated Parmigiano Cheese,House DressingWith Parma Ham +\$9 With Smoked Salmon +\$7
Spinach \& Warm Mushrooms ..... 15
SaladBaby Spinach, Trio Mushrooms, Sesame SoyBalsamic Dressing, Toasted Seeds, Lotus Chips
Burrata Salad26
Arugula, Heirloom Cherry Tomatoes, SundriedCranberries, Extra Virgin Olive Oil, and AgedBalsamic Dressing
With Italian Salami \$+6 With Parma Ham \$

## SOUP

House Mushroom Soup ..... 13
Served with Sourdough
Hearty Beef Goulash15Served with Sourdough
FROM THE GRILL
Sirloin Steak (200g) ..... 32
AUS Organic Carbon Neutral Sirloin Steak
Ribeye Steak (200g) ..... 36
AUS Organic Carbon Neutral Ribeye Steak
Flat Iron Steak (230g) ..... 33
AUS Organic Carbon Neutral Oyster Blade Steak
Rack of Lamb (320g) ..... 48Warilba Lamb Rack
Free-Range Pork Chop (250g) ..... 29
Borrowdale Free Range Carbon Neutral Pork Chop
OP Prime Ribs 950g (Serves 2 pax) ..... 118
AUS 130 days Black Angus Grain-Fed Ribeye onthe Bone
Black Angus Tomahawk 1.2kg ..... 158 (Serves 3 pax)AUS 130 days Black Angus Grain-Fed Long BoneRibeye
Served with:

- Roasted Garlic Rosemary Potato
- Roasted Seasonal Vegetables- Choice of sauces
Sauces: Peppercorn Sauce |Shallot Red Wine SauceTruffle Porcini Sauce +\$1


## SIDES

## Fries

Sea Salt Fries ..... 12
Truffle Fries ..... 18Black Truffle Paste, Grated Parmesan, TruffleAioli
Bonito Fries ..... 15Bonito Furikake, Mentaiko Mayo Dip
Mashed Potato
House Mashed Potato ..... 9
Truffle Mashed Potato ..... 13
Rosemary Garlic Roasted Potato ..... 9
Gratin Potato 2pc ..... 7
Roasted Vegetables Medley ..... 12
Sautéed Spinach with Bacon ..... 9
Baby Spinach and Toasted Seeds ..... 7
Served in Sesame Soy Balsamic Dressing
Arugula \& Heirloom Cherry Tomato ..... 7
Served with Olive Oil \& Balsamic Dressing
Roasted Trio Mushrooms ..... 10
SAUCES
Peppercorn Sauce ..... 3
Shallot Red Wine Sauce ..... 3
Truffle Porcini Sauce ..... 5

While we offer gluten-free menu options, we are not a gluten-free kitchen.

## PASTA

Spaghetti| Strozzapreti| Penne
*Gluten-free options available
Mushroom Aglio Olio
Caramelized Garlic, Chilli, Sautéed Assorted Mushrooms, Baby Spinach, Olive Oil

## Smoked Salmon Pimento

White Wine, Pink Cream Sauce, Smoked Salmon, Salmon Trout Roe, Broccoli Florets, Grated Parmigiano

Truffle Porcini Carbonara
Porcini Cream Sauce, $63^{\circ} \mathrm{C}$ Poached Egg, Mushrooms, Grated Parmigiano, Black Truffle Shavings

## Beef Lasagna

25
Layered Baked Pasta with Traditional Beef Ragù, Tomato Sauce, Béchamel, Italian Cheese

## CHARCUTERIE

## Cheese \& Charcuterie Board

Chef's Choice Artisan Cheeses, Salami, Prosciutto, Cornichons, Waffle Crackers

## DESSERTS

Warm Chocolate Torte ..... 15
Hokkaido Brûlée Cheese Cake ..... 15
Hazelnut Chocolate Feuilletine ..... 15
Pecan Pie ..... 15
Served with berries compote \& vanilla ice cream

## Kids Meals

Served to children up to 12 years old
Sausage \& Mash
Irish Pork Sausage, Mashed Potato, Wilted Spinach, Shallot Gravy

Fish \& Chips
Breaded Wild-Caught Snapper, served with Tartar Sauce and Fries

Carbonara
Bacon, Cream, Egg Yolk, Crated Parmigiano Spaghetti|Strozzapreti|Penne

Bolognese
Traditional Beef Ragù in Tomato Sauce, Grated Parmigiano
Spaghetti | Strozzapreti | Penne

With AUS Organic Apple / Orange Juice $+\$ 3$

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## HOUSE POUR

|  | Btl Class |  |
| :--- | ---: | ---: |
| Red |  |  |
| Sileni Celar Selection Merlot (NZ) | 45 | 12 |
| White |  |  |
| Sileni Celar Selection Sauvignon <br> Blanc (NZ) | 45 | 12 |

## BEER

Estrella Galicia Cerveza Especial 250ml
Cluten-free lager w/ light spiced hops, SPN (4.5\%)

## Hoegaarden White Beer 330ml

Unfiltered, flavoured with coriander \& orange peel, BEL (4.9\%)

Paulaner Munich Hell 500ml
Full-bodied bright golden beer. Bring on the sausages. GER (4.9\%)

## Paulaner Hefe-Weissbier Dunkel 500ml

Unfiltered, strong, and nutty. At the same time, smooth \& soft to the taste. A great accompaniment for any meal, GER (5.3\%)


## COFFEE

Hot Cold
(A) O Single Espresso ..... 4
(A.). Long Black ..... 5 ..... 6.5
(A) Flat White / Cappuccino / Latte 6 ..... 7.5
(A) : Mocha ..... 7 ..... 8.5

* Add 1 espresso shot +2
(D) 55:) Chocolate ..... 6 ..... 7.5
JUICES \& OTHERS
(A): Fiji Water ..... 4.9
(A) : ${ }^{\text {: }}$ Sparkling Mineral Water ..... 5.3
Wild One Sparkling Mineral Water ..... 5.9
(B) - Blood Orange
(B) - Cola
(B) - Cinger Beer
(B) - Lemon Lime \& Bitters
- Passion Fruit
Organic Juices (By the Glass) ..... 6.9
- Ryan's Fruit Punch
- Apple
- Apple \& Guava
- Banana Mango \& Apple
- Orange
- Pineapple
- Kiwi Banana Mango \& Mixed Greens

[^0]
## TEA

British Breakfast/Earl Crey Lavender/ Pearl of the Orient / Chamomile Dream

## ROO\&ENIC

a real taste of australia

## (A):

WELLNESS TEA $\$ 6.50 \mathrm{EA}$
Served by the pot
Relaxation - Lemon Myrtle, Jilungin, Lemongrass, Chamomile, Lavender, Passionflower, Dandelion Leaf

Detox - Lemon Myrtle, Hibiscus, Ginger, Beetroot, Mint
Relief - Lemon Myrtle, Rose, Lemongrass
Sleep -Jilungin, Lemon Myrtle, Hibiscus, Spearmint Strawberry, Aniseed Myrtle, Lemongrass, Passionflower

Happiness - Lemon Myrtle, Mango, Jilungin, Aniseed Myrtle, Mint, Passionflower, Ginseng

Anti-Inflammitea - Lemon Myrtle, Turmeric, Mint Lemongrass, Black Pepper, Pepperberry

Immunity - Lemon Myrtle, Ginger, Peppermint, Rosella, Ginseng, Orange Peel, Australian Native Quandong

Awaken - Black Tea, Cinnamon, Aniseed Myrtle, Cardamom, Ginger, Black Pepper, Nutmeg, Clove, Fennel Seed, Pepperberry

Revive -Green Tea, Lemon Myrtle, Mint, Lemongrass, Desert Lime

Metabolism -Lemon Myrtle, Lemongrass, Wild Crafted Maarr, Finger Lime


[^0]:    (B): Remedy Kombucha

    Blood Orange / Cherry Plum / Ginger Lemon / Lemon Lime \& Mint / Mango Passion / Passion Fruit

