

Hepburns Steakhouse

To Start

WAGU FLANK SKEWER (1) (GF) (DF)	\$16
Marble score 6–7, brushed with Moroccan spices served on a chipotle spiced BBQ sauce with pickled shallot and baby herbs	
STEAMED MUSSELS (GF) (DF)	\$22
Mussels in a light red curry coconut broth with fresh herbs and shoots and fresh limes	
LIGHTLY SPICED GRILLED QUAIL (GF)	\$24
With a honey and chilli drizzle, chargrilled cos, sumac yoghurt and herbs	
LAMB PASTILLAS	\$25
Braised lamb shoulder with sultanas and almonds wrapped in filo pastry with sumac yoghurt, cinnamon sugar, toasted almonds, mint oil and baby herbs	
SEARED SCALLOPS (GF)	\$25
Twice cooked pork belly, lemongrass and chilli dressing	
CHARGRILLED KING PRAWNS (GF) (DF)	\$27
Chimmi churri and pickled vegetables	

T-BONE

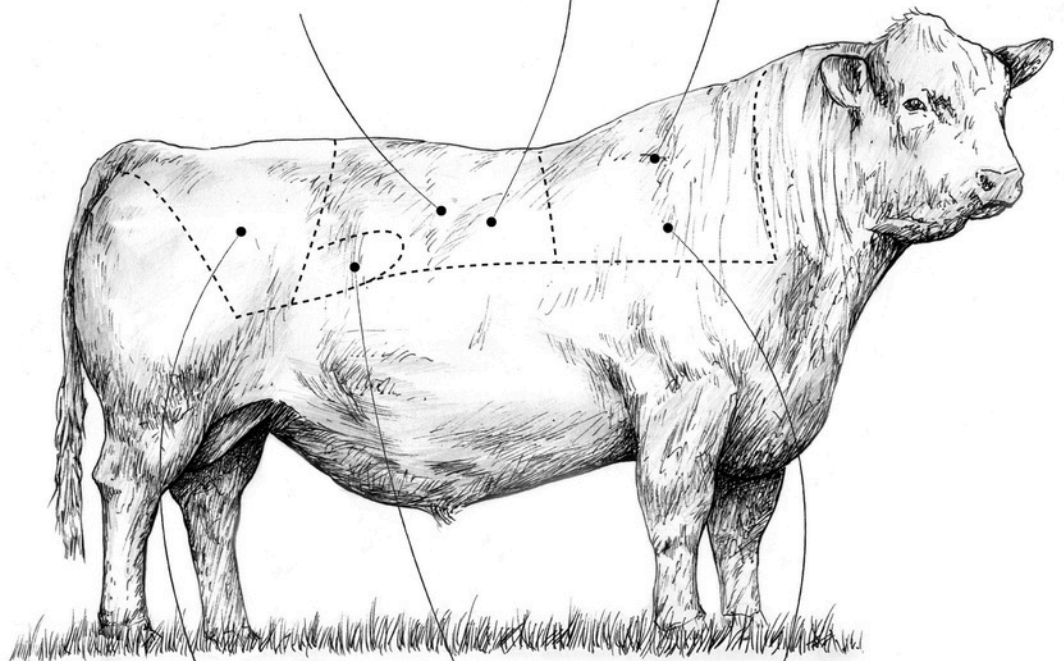
PORTERHOUSE ON ONE
SIDE EYE FILLET ON THE OTHER
- THE BEST OF BOTH WORLDS.

SCOTCH FILLET

HEAVY MARBLING MAKES FOR GREAT
FLAVOUR. BEST COOKED MEDIUM AND ABOVE
TO ALLOW THE RIBBONS OF MARBLING TO
MELT THROUGH, LEAVING A TENDER
STEAK WITH SUCCULENT JUICES.

PORTERHOUSE

AKA STRIPLIN, SIRLOIN, NY CUT. IN
BETWEEN EYE FILLET AND RUMP ON THE
TENDERNESS AND FLAVOUR SCALE MAKING
IT A GREAT ALL ROUNDER. MEDIUM MARBLING
WITH CHARACTERISTIC SIDE FAT COVERING.



RIB-EYE ON THE BONE

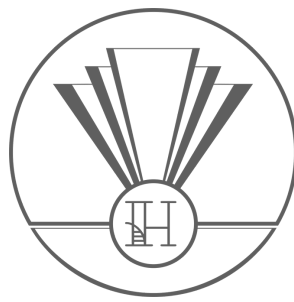
A SCOTCH FILLET LEFT
ON THE BONE FOR
ADDED FLAVOUR.

RUMP

A LEAN AND FIRM STEAK, THE
LEAST TENDER OF ALL CUTS. PERFECT
IF YOU PREFER A STEAK WITH MORE
ROBUST FLAVOUR - FOR THE TRUE
STEAK CONNOISSEUR.

EYE FILLET

AKA TENDERLOIN, FILLET. THE MOST
TENDER OF ALL CUTS AND HAS THE MILDEST
FLAVOUR. VERY LEAN, MAKING IT THE PERFECT
CUT FOR BLUE TO MEDIUM RARE COOKS.



Hepburns Steakhouse

Mains

CHICKEN BREAST (GF)

\$35

Confit leg bon bon, chargrilled shallot, king brown mushroom and a pumpkin puree

SUGAR BRINED PORK TOMAHAWK (GF) (DF)

\$38

Served with honey roasted baby carrots, saffron & apple chutney, truffle jus, pickled radish and baby herbs

MAPLE BACON & TRUFFLE GNOCCHI

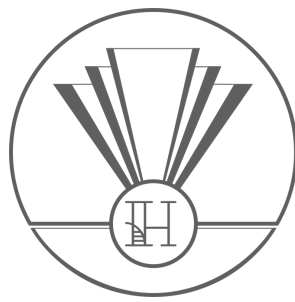
\$29

With a creamy wholegrain mustard and parsley

MUSHROOM & GARLIC PAPPARDELLE (V)

\$29

With parsley, mustard and parmesan



Hepburns Steakhouse

From The Grill

200G EYE FILLET

A tender delight with a refined, buttery flavour and juiciness that's simply divine.

\$42

250G WAGYU RUMP MARBLE SCORE 7

Experience the pinnacle of tenderness, known for its exceptional buttery flavour.

\$40

400G 32 DAY DRY AGED STRIPLOIN ON THE BONE

Exquisitely tender, bursting with robust flavour, and irresistibly juicy.

\$46

500G 32 DAY DRY AGED RIB ON THE BONE

Incredibly tender, intensely flavourful, and luxuriously juicy.

\$69

500G 32 DAY DRY AGED TBONE

Tender, flavourful, and exceptionally juicy with every bite.

\$69

Extras

Grilled Moreton Bay Bug

\$25

Garlic Prawns

\$14

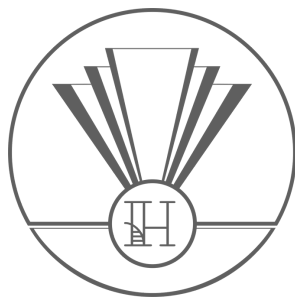
Fried eggs (2)

\$6

Extra sauce options :

\$5ea

Gravy, Mushroom sauce , Red Wine Jus, Pepper sauce , Dianne , Garlic Butter



Hepburns Steakhouse

Signature Sides

GREEN BEANS (GF) (V)

Tossed in olive oil, goat cheese and almonds

\$14

FETTA ROASTED MUSHROOMS (GF)

Balsamic roasted field mushrooms topped with feta and confit tomatoes

\$16

FRIES WITH AOLI

served with Truffle Aioli

\$14

CAULIFLOWER, TRUFFLE AND BRIE GRATIN

Cauliflower florets baked in a creamy truffle and brie sauce

\$22

PANFRIED HEIRLOOM CARROTS (V) (GF)

served glazed in a bourbon butter

\$22

POTATO GRATIN (V)(GF)

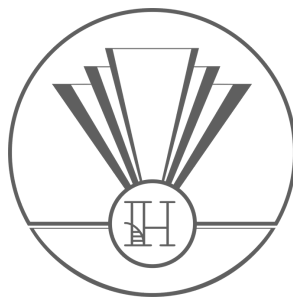
Creamy layered potato terrine

\$18

MORETON BAY BUG MAC N CHEESE (V) (GF)

Cheesy macaroni served with butter poached Moreton Bay Bug tails

\$30



Hepburns Steakhouse

Dessert

VANILLA CRÈME BRÛLÉE

With Biscoff and fresh raspberries

\$15

BASQUE STYLE CHEESECAKE

With grilled figs, burnt honey and Biscoff crumbs

\$15

CHOCOLATE FONDANT

With a biscuit crumb, ice cream and roasted figs

\$16

CHEESE BOARD

Duo of cheeses, dried and fresh fruits, nuts and crackers, quince

\$25

H e p b u r n s S t e a k h o u s e

5 course dinner menu

\$ 8 6 P E R G U E S T

Shared Starters

SEARED SCALLOPS

Twice cooked pork belly, lemongrass and chilli dressing

LAMB PASTILLAS

Braised lamb shoulder with sultanas and almonds wrapped in filo pastry with sumac yoghurt, cinnamon sugar, toasted almonds, mint oil and baby herbs

Shared Mains

CHICKEN BREAST (GF)

Confit leg bon bon, chargrilled baby leek, king brown mushroom.

400G 32-DAY DRY AGED STRIPLOIN ON THE BONE

Exquisitely tender, bursting with robust flavour, and irresistibly juicy.

Shared Side

GREEN BEANS (GF) (V)

Tossed in olive oil, goats cheese and almonds

Dessert

BASQUE STYLE CHEESECAKE

With grilled figs, burnt honey and Biscoff crumbs

**5 COURSE DINNER MENU AVAILABLE FOR GROUPS OF 8
GUESTS OR MORE - PRIOR BOOKINGS REQUIRED
(PLEASE NOTIFY OUR STAFF OF DIETARY REQUIREMENTS)**