

CHOP HOUSE | M.

LIVE OYSTER

COFFIN BAY OYSTERS, SOUTH AUSTRALIA	440 6pc
MANDARIN AND KOMBU MIGNONETTE, SMOKED OLIVE OIL	

STARTERS

MASON SOURDOUGH	CONFIT GARLIC, SHERRY GLAZE	50
MIXED OLIVES	CHILLI, FENNEL	50
HUMMUS	CRISPY CHILLI, MANOUSHE	75
MIXED CHARCUTERIE PLATE		160
SALPICON DE MARISCOS	SMOKED TUNA, PRAWN, MIXED PEPPERS	120
WOOD ROASTED SCALLOPS	FRIED ARTICHOKE, COWBOY BUTTER, LEMON	100 pc
SNAPPER CROQUETTES	LEMON AIOLI	30 pc
BEEF CARPACCIO	SMOKED EGG YOLK, PARMESAN, FRIED POTATO	180
SOUTHERN FRIED QUAIL	PICKLED PALM HEARTS, BURNT LIME, AIOLI	130

LARGE PLATES

HERB CRUSTED HALIBUT	CHAMPAGNE SAUCE, BURNT LEEK, PEAS	250
LOBSTER LINGUINE	ALA VODKA EN PAPILOTTE, TOMATO	290
CHARCOAL CHICKEN	YOGURT, BAHARAT SPICE	200
FILO	SPINACH, RICOTTA	140

STEAK

48 HR SLOW COOKED BEEF SHORT RIB, USA	390
CHIMICHURRI, SHALLOT GLAZE	
DRY AGED TOKUSEN WAGYU +5 RUMP	200G 540
SAUCE DIABLE, POMME FRITES	
OBE ORGANIC “GRASS FED” FLANK	200G 390
CAFE DE PARIS, GRAVY, CHIVES	
ANGUS RIBEYE +5 'MINUTE STEAK' STOCKYARD	200G 690
ROASTED GARLIC & PARSLEY BUTTER, JUS	
WESTHOLME WAGYU +5 STRIPLOIN	300G 880
BURNT LEEK, CAFE DE PARIS, WATER CRESS	
WAGYU +7 STOCKYARD RIB EYE	400G 1300
COGNAC SAUCE, LEMON	

SIDES

MASON FRIES	SEA SALT, CHIPOTLE KETCHUP	60
CREAMED CORN	BROWN BUTTER, CHILLI	65
GARDEN SALAD	WATERMELON RADISH, PALM SUGAR VINAIGRETTE	45
TOMATO SALAD	OLIVE DUST, BASIL PUREE	65
BEEF FAT FRIED RICE	PLUM VINEGAR, EGG	110
POTATO PUREE	CHIVES	80
POTATO GRATIN		100

DESSERTS

PASSION FRUIT TART	VANILLA CREAM	85
PAVLOVA	RASPBERRY, MASCARPONE, VANILLA ICE CREAM	85
WARM CHOCOLATE CAKE	SALTED CARAMEL ICE CREAM	150
WOOD FIRED BREAD PUDDING	JERSEY MILK ICE CREAM	130
MANDARIN AND COCONUT GELATO	SHORTBREAD	50
DULCE DE LECHE ICE CREAM	SALTED BUTTERSCOTCH	50
CHEESE PLATE	GORGONZOLA DOP, BRIE, GOAT CURD, HONEY COMB	190

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TABLE SIDE SPECIALS

THE MANHATTAN

in the cocktail world the manhattan is the aristocrat. a simple yet complex combination of american rye whiskey, vermouth and bitters. a sure fire way to start the evening off with confidence.

THE MANHATTAN	220
BULLEIT RYE, CARPANO ANTICA SWEET VERMOUTH, ANGOSTURA BITTERS	

REMEMBER THE MAINE	230
BULLEIT RYE, CARPANO ANTICA SWEET VERMOUTH, CHERRY LIQUEUR, ABSINTHE	

THE MARTINI

if the manhattan is the aristocrat with it's big bold flavours, the martini is “the epitome of elegance”. one of the most subject to preference cocktail, one thing is for certain spirit (gin or vodka & vermouth). a cleansing start to your meal.

THE MARTINI	230
YOUR CHOICE OF GIN OR VODKA & VERMOUTH DRY / WET OLIVE / LEMON PEEL	

THE GIBSON	230
ROKU GIN, VERMOUTH, PICKLED ONIONS	

CHOPHOUSE SPECIAL

the chophouse special is our rotating signature beverage. it encompasses the same respect for ingredients we emphasize in our food menu. only in-season produce, and the finest liquors expressed with their original flavour in mind.

OLD SALTS BOULEVARDIER	220
AMERICAN WHISKEY, CAMPARI, VERMOUTH, SALTED BLACKBERRY, CHERRY	

REFINED CLASSICS

PERUVIAN MAID	180
PISCO, CUCUMBER, LIME, SALT, ABSINTHE	
HIGHLY REFINED PIRATE	150
BACARDI, GREEN TEA, YUZU, LIME, COCONUT	
FRENCH 75'	170
ROKU GIN, FIG LEAF WINE, LEMON, BUBBLES	
THE MULE	180
AGAVE SPIRIT, TORCH FLOWER INFUSED APEROL, LIME, GINGER BEER	
BRANDY ALEXANDER	180
BRANDY, CACAO, CREAM	
MILK PUNCH	160
TEQUILA, CACAO, BLACKBERRY, CASCARA, WHEY	

NO ALCOHOL

SPRITZ BALL	70
TIE GUAN YIN, PINEAPPLE, SODA, SALT	
BALTIMORE CLASSIC	70
RED TEA, CHERRY, LIME, SODA	