

DINNER

Spicy tuna tostadas , avocado, yuzu cream (each)	2.9
Betal leaves , coconut sambal, chilli, mint, cashews, candied papaya (each)	2.6

STARTERS

Pacific tiger prawn & watermelon salad , feta, mint, candied chilli, pickled watermelon rind	11.8
Fire roasted asparagus , crispy kale, hazelnuts, shaved parmesan, lemon butter (V)	8.6
Byron bhel puri , crispy chickpeas & black rice, avocado, pomegranate, peanuts, sweet & spicy tamarind (Vegan)	8.2
Halloumi fries , pomegranate yogurt, lemon, mint (V)	7.8
Saganaki , (pan fried Greek cheese), manuka honey, pickled grapes (V)	9.0
Burrata , heirloom & sun blush tomatoes, cold pressed olive oil, charcoal toast (V)	12.0
Crispy calamari, courgettes & green beans , the Ribman's holy f*ck sauce	8.8
Tempura soft shell crab , Szechuan caramel, pickled cucumber salad	11.6
Little plate of homemade snags , lamb merguez, chorizo, pork & fennel	7.2
Aussie barbeque lamb cutlets , house chilli pesto (two) (Clean)	12.8

MAINS

We are proud to be able to offer dishes cooked on our custom made Josper charcoal grill. Firing at over 500°C with two adjustable draughts, the Josper ensures that all the natural moisture and flavor is held within the meat.

Our rare breed beef comes from tiny farms in the South of England, is grass fed, butchered whole in Bermondsey and dry aged for optimal flavor. Our meat is cooked to order under intense heat (no sous-vide).

Chicken paillard (Clean)	lemon, chilli & mint, crushed avocado, chimichurri, garden salad	17.5
Fire roasted aubergine (Vegan)	crispy rice, kale, miso, tahini, coconut, Aleppo chilli	16.5
Tuna steak (sashimi grade) (Clean)	crushed avocado, salsa verde, garden salad	22.4
Sashimi salad (Clean)	seabass, salmon & tuna sashimi, mixed greens, avocado, pickled ginger, sesame & soy dressing	18.0
70 day dry aged Rump (200g)	duck fat fries, peppercorn sauce	22.8
28 day dry aged Sirloin (320g)	duck fat fries, chimichurri	25.4
60 day dry aged Ribeye (400g)	duck fat fries, truffle mushrooms	28.0
Prime rack of lamb	spiced aubergine, labne, house chilli pesto	24.5

Sides

Watermelon, feta & mint salad | twice cooked duck fat fries | roasted sweet potato, pomegranate mint yogurt | garden salad (All 4.5) fried egg (2.5)

SHARING

Giant chicken parmigiana (serves 2) - panko crusted chicken schnitzel, prosciutto, crushed tomatoes, burrata, garden salad, duck fat fries	37.6
Chateaubriand (aged 30 days) , red cabbage, Blue Monday cheese & hazelnut salad, duck fat fries, béarnaise sauce, house chilli pesto	55.0

DESSERTS

Rhubarb rice pudding , rhubarb jelly, forced rhubarb sorbet, fresh cream, toasted almonds	7.5
Melbourne Mars Bar cheesecake ball , double cream	7.8
Salted caramel brownie sandwich , salted caramel ice cream, hot dulce de leche (perfect to share)	9.5
Affogato , vanilla bean ice cream, our Beany Green espresso	5.0
Add shot of Baileys, Kahlua or Frangelico (+4.5 each) or house made salted caramel brownie (+3.0)	
Cheese , selection of local & imported cheeses, quince jelly, grapes, charcoal toast	11.0 / 15.0

Still & Sparkling water (750ml) - 3.5

Timmy burger available upon request - 15.0

Full allergy list available. All dishes may contain nuts. (N) Contains nuts (Clean) No added refined sugar or refined / simple carbs (V) Vegetarian

COCKTAILS

Raspberry sour - Beefeater Gin, freshly mulled raspberries, house made raspberry syrup, fresh lime, egg white	9.5
Our Espresso martini - Absolut Vodka, Kahlua, Crème de Cacao, freshly ground Beany Green espresso	9.0
Timmy's margarita - Zignum Reposado Mescal, agave syrup, almond milk, fresh lime, avocado	11.0
Guava bellini - Ca di'Alte Prosecco, guava puree, grapefruit zest	7.5
Champagne cooler - Veuve Clicquot NV Brut Champagne, Belvedere vodka, Somerset Pomona, apricot jam, pomegranate	13.0
Pineapple cooler - Koko Kanu Rum, fresh pineapple, lemon verbena, lemon zest syrup, fresh lemon, Fevertree soda	9.5
Pe(a)rfect Perth - Stolichnaya Vodka, Xante Pear Liqueur, fresh lemon juice, fresh pear juice	10.5
Pink martini - Beefeater Gin, goji berry Liqueur, Aperol, fresh grapefruit juice, fresh lemon juice	10.5
Pornstar martini - Stolichnaya Vanil Vodka, Ca di'Alte Prosecco, passionfruit puree, fresh lime, vanilla, syrup	10.5
Mexican swing - Zignum Reposado Mescal, Angostura bitters, passion fruit, cucumber, agave, fresh lime, ginger beer	12.0
Negroni - Sipsmith Gin, Vermouth Rosso, Campari	9.0
Ritual incense - Orange and clove bourbon infusion, Bitter Truth Pimento Dram, Marolo Vino Chinato	12.0
Old fashioned - Woodford Bourbon, whisky barrel aged bitters, brown sugar	10.5

GRAPES

			125ml	750ml	
NV	Italy	Prosecco , Ca di'Alte	6.5	29.0	
NV	Australia	Moscato , Innocent Bystander, Victoria	7.0	33.0	
NV	France	Sparkling Suamur , Corail Rosé sec, Suamur	9.5	36.0	
NV	France	Champagne , Veuve Clicquot, Brut (90 Parker points®)	12.5	60.0	
NV	France	Champagne , Veuve Clicquot, Rosé	16.5	75.0	
NV	France	Champagne , Bollinger Special Cuvee, Brut (91 Parker points®)		68.0	
NV	France	Champagne , Veuve Clicquot, Rich		88.0	
2008	France	Champagne , Veuve Clicquot, Vintage Rosé (91+ Parker points®)		135.0	
2006	France	Champagne , Dom Perignon (95 Parker points®)		195.0	
			175ml	375ml	750ml
2015	France (House)	Crisp white , Le Lesc Blanc, Plaimont, Côtes de Gascogne	5.8	11.3	20.9
2015	Australia	Sauvignon Blanc , 'Shaw & Smith', Adelaide Hills (90 Parker points®)	8.2	16.0	29.5
2014	Spain (Organic)	Albariño , Alba Martín, DO Rías Baixas	7.6	14.8	27.4
2015	France (Organic)	Sancerre , Domaine Sautereau, Loire	8.5	16.6	30.6
2015	Australia	Pinot Gris , Paringa Estate, Mornington Peninsula	9.0	17.6	32.4
2013	Australia	Chardonnay , 'Are you Game?', Fowles, Strathbogie Ranges	8.1	15.8	29.2
2015	New Zealand	Sauvignon Blanc , 'Cloudy Bay', Marlborough (90 Parker points®)			43.9
2015	South Africa	Chenin Blanc , 'Elodie', Gabriëlskloof, Swartland			52.0
2015	Australia (Organic)	Riesling , 'Alea', Grosset, Clare Valley (90 Parker points®)			54.0
2013	Australia (Organic)	Riesling , 'Polish Hill', Grosset, Clare Valley (94 Parker points®)			70.0
2015	Australia	Chardonnay , Ten minutes by Tractor, Mornington Peninsula			68.0
2015	France	Rosé , Château Beaulieu, Coteaux d'Aix-en-Provence	7.6	14.8	27.4
2015	France (Organic)	Rosé , Miraval Côtes de Provence, Côtes de Provence (91 Parker points®)			39.0
2014	Australia (Organic)	'Amber' (Orange), Cullen, Margaret River (91 Parker points®)			48.0
2015	France (House)	Classic Red , Le Lesc, Plaimont, Côtes de Gascogne	5.8	11.3	20.9
2011	Argentina (Organic)	Malbec , Famiglia Bianchi, San Rafael, Mendoza	7.9	15.4	28.4
2015	Australia	Pinot Noir , 'Innocent Bystander', Yarra Valley, Victoria (84 Parker points®)	8.2	16.0	29.5
2015	South Africa	'Hitch' , Swartland, Coastal Region	10.2	19.9	36.7
2013	Australia	Shiraz , 'Ladies who shoot their Lunch', Fowles, Strathbogie Ranges (88 Parker points®)			49.0
2013	Australia	Granache Shiraz , 'Juveniles', Torbreck, Barossa Valley			53.0
2010	Australia	Shiraz , 'The Struie', Torbreck, Barossa Valley			95.0
2013	New Zealand	Pinot Noir , 'Cloudy Bay', Marlborough (90 Parker points®)			62.0
2011	Italy (Organic)	Barolo , 'Le Albe', G.D.Vajra, Piemonte			58.0
2010	France	Bordeux , Château Larose Trintaudon, Haut-Médoc, Bordeaux (91 Parker points®)			55.0
2014	France	Gigondas , Domaine des Bosquets, Southern Rhône (90 Parker points®)			65.0
2013	Australia	Shiraz , 'Eligo', John Duval, Barossa Valley (93 Parker points®)			95.0
2010	France	Margaux , Château Dufort-Vivens, 2nd Cru Classé, Bordeaux			120.0
2013	Australia	Shiraz , 'Warner', Giaconda, Beechworth (95 Parker points®)			145.0

® Robert Parker's rating system employs a 50-100 point quality scale.

90-95: An outstanding wine of exceptional complexity & character. In short, terrific wines 96-100: An extraordinary wine of profound & complex character. Very rare to find

All wines served by the glass are available in a 125ml measure at 1/3 of the price of a carafe