

HAWKSMOOR

SHARPENERS

Bee & Butt Fizz
Aberfeldy 12 Y.O. Single Malt, Pear,
Oloroso Sherry, Andrew's Honey
19.00

Mackinaw Highball
Maker's Mark Bourbon, Peach, Jasmine,
White Balsamic, Soda
19.00

Sour Cherry Negroni
Fords Gin, Martini Rubino,
sour cherry, Campari
19.00

Schramsberg Blanc de Noirs
Napa Valley
27.00



OYSTERS



Natural*
East Cape, PEI
12 / 24 / 48

Scotch bonnet*
Scotch bonnet mignonette
15 / 30 / 60

Bone marrow*
charcoal-roasted
15 / 30 / 60

STARTERS

Steelhead tartare* citrus, ginger, chili	28.00	Steak tartare* dry-aged rump, filet, pickled shiitakes	21.00	Potted beef & bacon Yorkshires & onion gravy	19.00
Charcoal-roasted scallops white port & garlic	27.00	Carolina-spiced pork belly vinegar slaw	24.00	Bitter leaf salad Bluebird cheese, pecans, anchovy dressing	20.00
Fried Louisiana shrimp tartar sauce	26.00	Elysian Fields lamb T-bones pickled onions & mint	28.00	Ash-baked beets pickled fennel, horseradish, hazelnuts	18.00
Half Maine lobster garlic butter	35.00	Roasted bone marrow slow-cooked onions	18.50	Caesar salad Cantabrian anchovies	18.50

CHARCOAL-GRILLED STEAKS*

The key to great steak is happy cattle. We've visited family-run farms across the country to find the best all-natural, pasture-reared beef. Dry aged and grilled over real charcoal.

Rib-eye (14oz)	65.00	Bone-in rib chop	4.50/oz	<i>EXTRAS</i>	
Filet (10oz)	65.00	Sirloin on the bone	4.00/oz	Roasted bone marrow	15.00
Strip (14oz)	55.00	Porterhouse	5.00/oz	Vermont smoked bacon	10.00
Rump (12oz)	32.00	T-bone	4.00/oz	Two fried eggs*	8.00
		Chateaubriand	6.00/oz		

SAUCES - Béarnaise / Peppercorn / Bone marrow gravy 6.00 Anchovy hollandaise / Bayley Hazen hollandaise 6.00

MAINS

East coast halibut porcini & bone marrow sauce	45.00	Veal chop* fried oysters, tartare sauce	60.00	Roasted heritage chicken traditional English trimmings	35.00
Maine lobster roasted over charcoal	35.00/70.00	Cast-iron filet steak* bone marrow skirlie	55.00	Roasted celeriac & Maine farro mushrooms & Parmesan	24.00

SIDES

Beef fat fries	9.00	Garlic portobello mushrooms	12.00	Caesar salad	12.00
Mash & gravy	10.00	Spinach, lemon & garlic	10.00	Bitter leaf salad	12.00
Macaroni & cheese	12.00	Atlas carrots, cider & mustard	11.00	Sourdough & cultured butter	5.00
Creamed spinach	11.00	Brussels sprouts, chestnuts & bacon	11.00	Second Helping	4.50
Buttered fingerling potatoes	10.00	Boston lettuce & herb salad	10.00		

What do you get? Nothing. But a hungry child receives three days of life-saving nutrition from Action Against Hunger. A little that adds up to a lot.

BYO MONDAY \$10 corkage on any bottle, for maximum value bring a Nebuchadnezzar of Nebbiolo and a Balthazar of Bastardo

ALL OUR MEAT IS HORMONE FREE AND NATURALLY REARED. ALL SEAFOOD IS SUSTAINABLY FISHED FROM NORTH AMERICAN WATERS.

* Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness. We cannot guarantee the absence of nuts or other allergens, cheeses may be unpasteurised. Please advise staff if you have any dietary requirements.

