

118

158

22

29

25

HOUSE SPECIAL

OP Prime Ribs 950g (Serves 2 pax)

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

Black Angus Tomahawk 1.2kg (Serves 3 pax)

AUS 130 days Black Angus Grain-Fed Long Bone Ribeve

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

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

30

Cheddar 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 *Gluten-Free Buns +\$1

BURGER

Sloppy Joes Burger

30

Minced beef ragout, smoked cheddar melt

VEGETARIAN BURGER

Halloumi Porto Avo

30

Grilled Halloumi Cheese, Avocado, Portobello Mushroom, Balsamic Charred Onion, Arugula, and Spicy Feta Spread



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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

Prep **Fees** Below 300g /pc 10 Served with choice of 1 sauce Below 900g /pc20 Served with choice of 1 sauce Below 1.1kg /pc 30 Served with choice of 2 sauces Below 1.8 kg /pc 45 Served with choice of 2 sauces 1.8kg & 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 +\$5

Roasted Vegetable Medley +\$5

SAUSAGES

	Prep Fees
Min 3 pieces	3 /pc
Served with Tomato Paprika Relish	

OTHERS

	Fees F
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 🔎



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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 🕡



19

63°C Poached Eggs, Dukkah Spices, Smashed Avocado, Feta, Arugula, Roasted Cherry Tomatoes, Toasted Seeds

Coddled Egg & Sausage Toast 💭



20

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

Halloumi Piquillo Egg Toast 🕡



25

Grilled Halloumi Cheese, Marinated Piquillo, Beet Hummus, Portobello, 63°C Poached Egg, served with Soy Béchamel Toast, Arugula

Omega-3 Scrambled Eggs

20

Salmon Trout Roe, Smoked Salmon, Flaxseed Oil, Soy Béchamel Toast, Arugula, Roasted **Cherry Tomatoes**

Mushrooms & Truffle Cheese Egg

23

Pancetta Mushroom Ragout, Wilted Baby Spinach, 63°C Poached Egg, Truffle Cheese Sauce, Gratin Potato, Grilled Toast

Moroccan Shakshuka



23

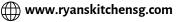
Baked Eggs, Lamb Sausage, Tomato Vegetable Lamb Stew, with Grilled Pita Bread

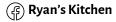


Vegetarian



Chef's Recommendation







13

15

STARTERS SOUP House Mushroom Soup 🕡 **Grilled Pita Bread** 8 Served with Sourdough Served with Olive Oil and Balsamic Bread Dip Mediterranean Dips 🕢 19 **Hearty Beef Goulash** Daily selection of 3 Dips with Grilled Pita Bread, Served with Sourdough **Tortas Crackers Fish Fingers** 19 Breaded Wild Caught Snapper with Tartar Sauce **Fried Oyster** 19 Half-dozen Breaded Oysters with Tartar Sauce Caesar Salad 🔎 13 Butterhead Lettuce, Bacon Bits, Chopped Eggs, Garlic Croutons, Grated Parmigiano Cheese, **House Dressing** With Parma Ham +\$9 With Smoked Salmon +\$7 Spinach & Warm Mushrooms 15 Salad 🕢 🚕 Baby Spinach, Trio Mushrooms, Sesame Soy Balsamic Dressing, Toasted Seeds, Lotus Chips Burrata Salad 🕡 26



With Italian Salami \$+6 With Parma Ham \$+9

Arugula, Heirloom Cherry Tomatoes, Sundried Cranberries, Extra Virgin Olive Oil, and Aged

Balsamic Dressing



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)	48
Warilba Organic Carbon Neutral Lamb Rack	
Free-Range Pork Chop (250g)	29
Borrowdale Free Range Carbon Neutral Pork Chop	
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Served with: Roasted Garlic Rosemary Potato Roasted Seasonal Vegetables Choice of sauces	
Sauces: Peppercorn Sauce Shallot Red Wine Sauce Truffle Porcini Sauce +\$1	ce

SIDES

Fries	
Sea Salt Fries	12
Truffle Fries Black Truffle Paste, Grated Parmesan, Truffle	18
Aioli Bonito Fries Bonito Furikake, Mentaiko Mayo Dip	15
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
	7
Baby Spinach and Toasted Seeds 🕢	
Baby Spinach and Toasted Seeds Served in Sesame Soy Balsamic Dressing	
•	7
Served in Sesame Soy Balsamic Dressing	7

SAUCES

Peppercorn Sauce	3	
Shallot Red Wine Sauce	3	
Truffle Porcini Sauce	5	





PASTA Spaghetti | Strozzapreti | Linguine *Gluten-free options available Mushroom Aglio Olio 🕡 20 Caramelized Garlic, Chilli, Sautéed Assorted Mushrooms, Baby Spinach, Olive Oil **Bolognese** 24 Traditional Beef Ragù in Tomato Sauce, Grated Parmigiano **Smoked Salmon Pimento** 24 White Wine, Pink Cream Sauce, Smoked Salmon, Salmon Trout Roe, Broccoli Florets, **Grated Parmigiano** Beef Lasagna 25 Layered Baked Pasta with Traditional Beef Ragù, Tomato Sauce, Béchamel, Italian Cheese Truffle Porcini Carbonara 🔎 27 Porcini Cream Sauce, 63°C Poached Egg, Mushrooms, Grated Parmigiano, Black Truffle Shavings Gamberi e Asparagi 28 White wine, shrimp volute, grated parmigiana CHARCUTERIE

Triple Chocolate Cake 8.90 Ricotta Cheese & Pistachio Cake 8.90 Served with berries compote & vanilla ice cream Warm Chocolate Torte 15 Hokkaido Brûlée Cheese Cake 15 Macao Cake 15

DESSERTS

Served to children up to 12 years old Sausage & Mash Irish Pork Sausage, Mashed Potato, Wilted Spinach, Shallot Gravy Carbonara 14 Bacon, Cream, Egg Yolk, Grated Parmigiano Spaghetti | Strozzapreti Bolognese 14 Traditional Beef Ragù in Tomato Sauce, Grated Parmigiano Spaghetti | Strozzapreti Fish & Chips 18 Breaded Wild-Caught Snapper, served with Tartar Sauce and Fries

Chef's Recommendation

Cheese & Charcuterie Board

Vegetarian

Chef's Choice Artisan Cheeses, Salami,

Prosciutto, Cornichons, Waffle Crackers



With AUS Organic Apple / Orange Juice +\$3

27



HOUSE POUR

Red Sileni Cellar Selection Merlot (NZ) 45 12 White Sileni Cellar Selection Sauvignon 45 12 Blanc (NZ)

WHISKEY

McCarthy's Premium Blend Irish
Whiskey (IRE)
Hints of toasted oats, fresh yellow apple and warm cinnamon spice with drops of dried vine fruits

PREMIUM WINES

Ask our waitstaff for the vintage of each bottle on our ever-changing wine selections.

Red	Btl	Glass
Logan Apple Tree Flat Shiraz (AUS)	49	14
Logan Weemala Merlot (AUS)	59.9	
Richard Hamilton Colton's G.S.M (AUS)	64	16
Allegrini Corte Giara Amarone (ITA)	188	

White

Richard Hamilton Almond

Grove Chardonnay (AUS)

COCKTAIL

Red Sangria Tempranillo, Strawberry & Lemon Juices, Lime, Orange & Morello Cherry	16.9
Strawberry Mojito Rum, Crushed Strawberries, Lemon Juice, Lime & Mint Leaves	16.9
Classic Lime Mojito Rum, Lemon Juice, Lime & Mint Leaves	16.9

CORKAGE CHARGES

Ryan's Grocery Wines 15 per bottle
B.Y.O.W (Bring Your Own Wines) 25 per bottle
All Spirits 45 per bottle



Sileni Cellar Selection Merlot/ Sauvignon Blanc
Paulaner Munich Hell / Hefe-Weissbier Dunkel

16



AUSTRALIAN BEER

Btl Byron Bay Lager 355ml 7.9 A balanced, thoughtfully crafted easy drinking beer brewed with all pale malts and a subtle citrus hop (4.2%)Coopers Dry Stout Bottle 375ml 8.9 Low carb, fine filtered lager with refreshing citrus taste of lime and lemon (4.2%) Coopers Original Pale Ale 375ml 8.9 Fruity and floral, balanced with a crisp bitterness, perfect for every occasion (4.5%) James Squire Pale Ale 330ml 8.9 Brewed with a variety of hops and malts, namely Galaxy, Amarillo, Munich and Pale (4.2%) Stone & Wood Pacific Ale 330ml 9.9 Australian barley, wheat and Galaxy hops from Tasmania (4.4%) Stone & Wood Green Coast Lager 330ml 9.9 Brewed with a blend of the finest malts and noble hops (4.7%)

`HER BEERS

	Btl
Estrella Galicia Cerveza Especial 250ml	6.5
Gluten-free lager w/ light spiced hops, SPN (4.5%)	
Hoegaarden White Beer 330ml Unfiltered, flavoured with coriander & orange peel, BEL (4.9%)	9
Paulaner Munich Hell 500ml	12
Full-bodied bright golden beer, bring on the sausages, GER (4.9%)	
Paulaner Hefe-Weissbier Dunkel 500ml	13
Unfiltered, strong, and nutty, at the same time, smooth & soft to the taste, GER (5.3%)	



COFFEE

Hot Cold 🔼 🖭 Single Espresso 🔼 🖭 Long Black 6.5 🔼 🖭 Flat White / Cappuccino / Latte 6 7.5 Mocha Mocha 8.5 * Add 1 espresso shot +2 **●** 55 Chocolate 7.5

JUICES & OTHERS	
All Fiji Water	4.9
(A) Sparkling Mineral Water	5.3
Galvanina Organic Sparkling Drink Lemonade / Blood Orange	5
Wild One Sparkling Mineral Water	5.9
Blood Orange	
• Cola	
• Ginger Beer	
• Lemonade	
• Lemon Lime & Bitters	
• Passion Fruit	
Organic Juices (By the Glass)	6.9
• Ryan's Fruit Punch	
• Apple	

Apple & Guava

Orange

Pineapple

Remedy Kombucha

Banana Mango & Apple

Blood Orange / Cherry Plum / Ginger Lemon /

• Kiwi Banana Mango & Mixed Greens

TEA

	Hot	Cold
Gryphon Tea (By the Pot) British Breakfast / Earl Grey Lavender / Pearl of the Orient / Chamomile Dream	6	
Galvanina Organic Tea Peach / Lemon Ginger		5
ⓒ lced Lemon Tea		5.9
Cleanse Heaven Roogenic Native Detox Tea		5.9
SlimSip Roogenic Metabolism Tea		5.9





WELLNESS TEA \$6.50 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

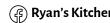
Immunity - Lemon Myrtle, Ginger, Peppermint, Rosella, Ginseng, Orange Peel, Australian Native Quandong

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

Lemon Lime & Mint / Mango Passion / Passion Fruit





6.9