

THE GRID

Father's Day Chefs Signature Specials

Tomahawk – sondella Grain Fed Signature Beef

The finest and healthiest produce is always sourced close to its origin.

Sondella brings genuine cattlemen, the finest chefs, the most traditional butchers and you closer together. To create a masterpiece on a plate is a partnership of people with a passion for food. Share our passion around your table.

Sharing Platter

Tomahawk 1.5 kg cooked Medium rare \$130

served with red wine jus lie confit of potato, bacon, shallot & root vegetable

Sunday Creek

Sunday Creek is our premium beef brand, delivering a flavoursome, tender and juicy meal, every time. It is produced predominantly from pasture fed British breed yearlings that have been bred and reared in the fresh mild climate of southern Australia.

1 kg T- Bone Grain Fed Sunday Creek \$65

Served with red wine jus-lie roasted Dutch carrots & kipfler potatoes

Omugi Custom Barley

When we say it's the details that matter, we mean it.

Over 30 years of knowledge and expertise has gone into creating Omugi Beef. We know how to produce grain fed beef, and we know what it takes to make it exceptional.

That's why our Omugi cattle are sourced from our trusted livestock partners, so we know exactly where they've come from, with 100% traceability.

It's also why they're raised on some of the most pristine cattle environments in Australia, and why we've chosen to feed our cattle a custom barley ration. It's the 'secret' ingredient that creates the unique flavour, texture, juiciness and light marbling, that Omugi Beef is renowned for.

Scotch fillet 250GM – Omugi – Custom Barley Fed MB1 \$75

Served with red wine jus-lie, assorted wild forest mushrooms & pomme Paris.

Happy Father's Day