

ENTREES & SHARING

DAILY OYSTERS

Freshly shucked market oysters

Natural 4.5

Your server will inform you of our daily oysters

Gallagher 5

Served with cucumber & lemongrass sorbet

Kilpatrick 5

Served with bacon & Worcestershire

King Crab Sliders 9pp

Alaskan king crab, cucumber, celery, onion rings & marie rose sauce

Fish Tacos 8pp

Ocean trout tartare, ginger, black sesame, ponzu, garlic chive & wasabi fish roe

Charred Octopus (gf) 24

Fried green tomatoes, almonds & white BBQ sauce

Beef Carpaccio (gf) 24

Cape Byron eye fillet, pickled vegetables, shaved parmesan, truffle oil & rosemary salt

Buttermilk Hot Chicken Wings (gf) 19

Blue cheese ranch sauce, julienne celery & carrot

Alaskan King Crab Cocktail (gf) 28

100% natural Alaskan crab meat, avocado, iceberg lettuce & marie rose sauce

Caesar Wedge Salad 20

Maple bacon, garlic rye croutons, shaved organic egg, parmesan & house dressing

Charcoal Roasted Vegetables & Goats Cheese Salad (gf,v) 20

Seasonal vegetables, almonds & citrus dressing

CAVIAR

Shaved organic egg, eschallots, chives, sour cream & blinis

Royal Black USA 113g 220

Karat Osetra Russian 30g 280

Accompanied by

Grey Goose 200ml bottle 69

Moet & Chandon Vintage 210

HOT OFF THE COALS

Here at Mr G's our steaks are charred, smoked & roasted in our unique charcoal & wood fired oven without the use of gas or electricity. One of only 10 in the Southern Hemisphere! All meats have been carefully selected from Australia's best regions & are all hormone, growth promotant & gluten free. All steaks are served with potato gratin & your choice of sauce

Chimichurri, Mushroom, Béarnaise, Armagnac Pepper or Jus - Additional sauce 4.5

PASTURE FED

Eye Fillet 180g 38

Angus, Cape Byron NSW

Short Rib 39

Chilli, BBQ & miso rub, slow braised for 12 hours & served with BBQ creamed corn & pickled green tomato.

Angus, Cape Byron NSW

T-Bone 750g 110

Prime Cut Pinnacle Beef, Angus x Hereford, Australia Wide

Rib Eye Cutlet 500g 85

Cape Grim, Tasmania

GRAIN FED

New York Cut 250g 40

Free range, 2+ Marble Score Rosedale Ruby Sirloin, Angus x Charolais, Great Dividing Range NSW

Tajima Sirloin 200g 90

400 Day, 7+ Marble Score Tajima, Wagyu x Holstein, Australia Wide

Scotch Fillet 300g 50

Free Range, 2+ Marble Score, Rosedale Ruby, Angus x Charolais, Great Dividing Range NSW

RIBS & BURGERS

Lamb Ribs (gf) 39

400g Hickory smoked ribs served with Grandma G's law

Wagyu Burger 29

NY style, lettuce, American cheddar, maple bacon, pickles, onion rings, Gallagher's special sauce & fries

MAIN COURSES

Ocean Trout Fillet (gf) 35

Served with soybean puree & sea blight salad

Glacier 51 Toothfish 55

Oven cooked & served with soybean puree, heirloom radish & sea blight salad

Barossa Valley Chicken Breast (gf) 34

Charred pumpkin, chicken skin, salt bush & jus

Potato Gnocchi (v) 26

Pan fried with pepitas, parmesan, raisins, sage & lemon burnt butter

SIDES

Freshly Baked 9 **Seasonal Salad** 12

Pretzel **Kona Beer Battered** 12

Sea salt & cultured butter

BBQ Creamed 14 **Crumbed Mushrooms** 14

Corn

Carrots & Fried 13 **Sweet Potato** 14

Pepitas, burnt butter & feta moussé

Brussel Sprouts **Truffled Mash** 10

Maple and black vinegar

French Beans 10 **Fries** 10

Smoked bacon & herbs

Truffle Cheese 12

Shoestring Fries

PIES & SWEETS



Apple Pie	18
Vanilla custard & ice cream (served warm)	
Cherry Pie	18
Vanilla custard & ice cream (served warm)	
NY Baked Cheesecake	18
Graham cracker crust	
American Fudge Brownie	18
Affogato	18
Vanilla ice cream, espresso & your choice of liquor	
Cheese Platter (2 to Share)	28
Local farmhouse Cheddar & Blue	
LIQUID DESSERT	
Espresso Martini	20
Ketel One Vodka, Kahlua, Fresh Espresso	
Koko-Mo	21
Mount Gay black barrel rum, salted pineapple caramel, fresh pineapple, coconut marshmallow foam	
That's My Jam	19
Larios Mediterranean Gin, Crème de Cassis, rosewater, blueberry jam	

DESSERT WINES



Full whisk(e)y and cocktail menu available.

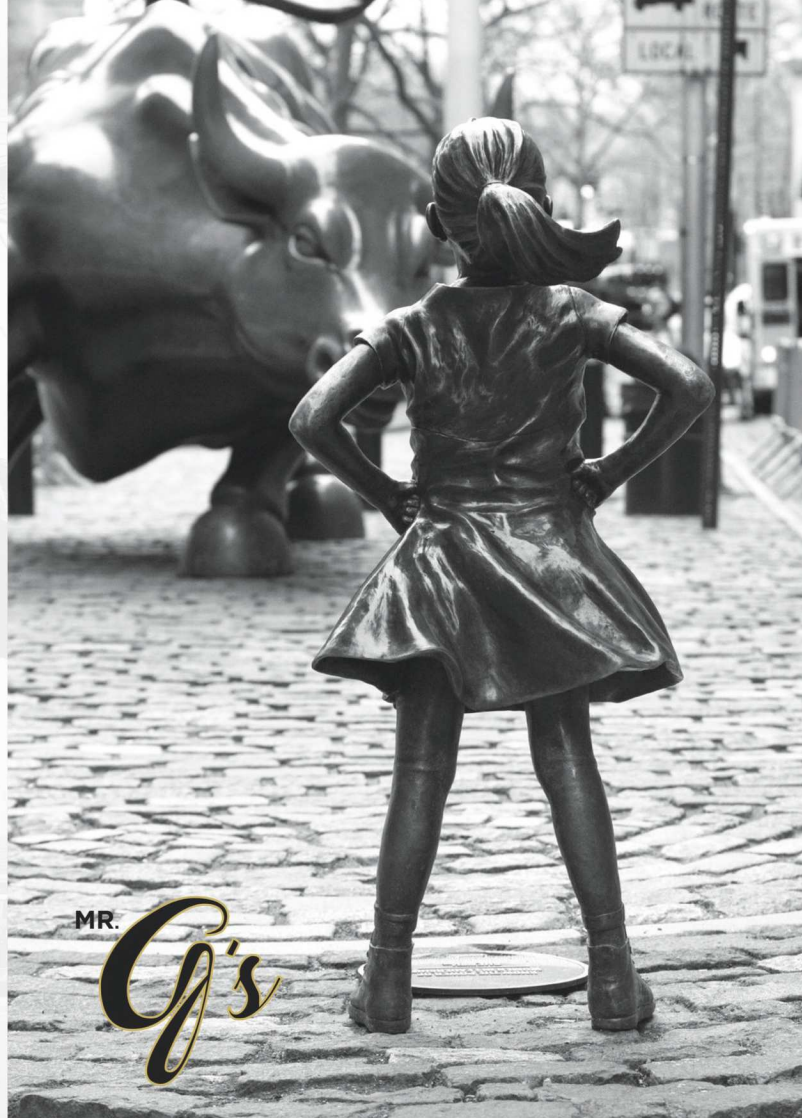
Domaine Bellegarde 375ml (Gros & Petit Manseng)	79
Jurançon, FR	
Maison Sichel Sauternes 375ml	95
Bordeaux, France	
Morts Cut Watervale Riesling 375ml	22 64
Clare Valley SA	
Ridgeside Vidal Ice Wine 375ml	90
Canada	

OPENING HOURS:

TUESDAY - SUNDAY | 12PM - LATE

THE INTERCONTINENTAL HOTEL, DOUBLE BAY, 2028 | WWW.MRGSDOUBLEBAY.COM.AU

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MR.

Gj's