

## PIES & SWEETS

<b>Chocolate &amp; Raspberry Crème Brulee (v)</b> Pistachio praline	18
<b>NY Baked Cheesecake (v)</b> Graham cracker crust & praline crumble	18
<b>Homemade 'Smores' (v)</b> Marshmallow, malt biscuits & Nutella	18
<b>Chef's Pie of The Day</b>	18
<b>Cheese Selection</b> 2 Cheeses, sugared walnuts & fig jam	\$14pp
<b>Affogato</b> Vanilla ice cream, espresso & your choice of liqueur	18

## LIQUID DESSERT

<b>Espresso Martini</b> Ketel One Vodka, Kahlua, fresh espresso	20
<b>Koko-Mo</b> Mount Gay Black Barrel Rum, salted pineapple caramel, fresh pineapple, coconut marshmallow foam	21
<b>That's My Jam</b> Larios Mediterranean Gin, Crème de Cassis, rosewater, blueberry jam	19

## DESSERT WINES

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

Full whisk(e)y and  
cocktail menu available.

## OPENING HOURS:

**MONDAY - WEDNESDAY | 5:30PM - LATE**  
**THURSDAY - SUNDAY | 12PM - LATE**

THE INTERCONTINENTAL HOTEL, DOUBLE BAY, 2028 | [WWW.MRGSDOUBLEBAY.COM.AU](http://WWW.MRGSDOUBLEBAY.COM.AU)

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## DAILY OYSTERS

Freshly shucked market oysters. Your server will inform you of our daily oysters.

<b>Natural</b>	<b>5.5</b>
<b>Gallagher</b>	<b>6</b>
Served with cucumber & lemongrass sorbet	
<b>Kilpatrick</b>	<b>6</b>
Crispy maple smoked bacon, Worcestershire & baby rays bbq	

## ENTREES & SHARING

<b>Wood Roasted Haloumi</b>	<b>19</b>
Dried oregano, honey & olive sourdough	
<b>Alaskan King Crab Cocktail (gf)</b>	<b>30</b>
100% natural Alaskan crab meat, avocado, iceberg lettuce & marie rose sauce	
<b>Cured Ocean Trout</b>	<b>25</b>
Cucumber ribbon, black caviar, blini hash & lemon myrtle dill crème fraiche	
<b>Duck Pâté</b>	<b>23</b>
Homemade giardinere & chargrilled sourdough	
<b>Chicken Wings (gf)</b>	<b>19</b>
Blue cheese ranch dressing, julienne celery & carrot	
<b>Beef Carpaccio (gf)</b>	<b>32</b>
Grass fed eye fillet, pickled vegetables, shaved parmesan, truffle oil & rosemary salt	
<b>Short Rib Tacos (3)</b>	<b>22</b>
Braised beef rib, charred corn, green tomato & sour cream	
*Cauliflower Tacos available for Vegetarians	
<b>Caesar Salad</b>	<b>22</b>
Garlic rye croutons, crispy bacon, boiled eggs, parmesan & house dressing	

## CAVIAR

Caviar is unfertilised sturgeon eggs. Only the eggs from three types of Sturgeon; being Beluga, Osetra and Sevruga, can be called Caviar. Classic caviar originates primarily from Iran or Russia, harvested by commercial fishermen working in the Caspian Sea. Today however, farming caviar has become very popular. This is due to regulations in trade, environmental concerns, prices and the increasing quality of farmed caviar. Our Caviar is served traditionally with shaved organic egg, onion, chives, sour cream & blinis

<b>Asetra Adamas 20g</b>	<b>169</b>
Caviar made by 'Gueldenstaedtii' sturgeon also known as Russian sturgeon, Italy	
<b>Black River Siberian 30g</b>	<b>180</b>
Farmed in the waters of the Rio Negro, one of Uruguay's largest and most important rivers, these Ascipenser Baerii sturgeon are fed a natural diet of mostly protein with no additives	

## ACCOMPANIEMENTS

<b>Char grilled Bread &amp; Olives</b>	<b>5pp</b>
With lemon olive oil	
<b>Kona Beer Battered Onion Rings</b>	<b>12</b>
<b>BBQ Creamed Corn</b>	<b>14</b>
<b>Cauliflower Gratin</b>	<b>12</b>
<b>Paris Mash</b>	<b>10</b>
<b>Asparagus, Broccolini &amp; Lemon Myrtle Salt</b>	<b>15</b>
<b>Honey glazed Carrots &amp; Almonds</b>	<b>12</b>
<b>Crispy Duck Fat Potatoes</b>	<b>15</b>
<b>Truffle Cheese Shoestring Fries</b>	<b>12</b>
<b>Shoestring Fries</b>	<b>10</b>
<b>Chop Salad</b>	<b>14</b>
Baby cos lettuce, croutons, parmesan & buttermilk dressing	

## MR G'S BEEF

Our steaks are charred, smoked & roasted in our unique charcoal & wood fired oven without the use of gas or electricity. One of only 12 in the southern hemisphere!

All beef has been carefully selected from Australia's best regions & are all hormone, growth promotant & gluten free.

All Steaks are served with a hassleback potato & your choice of sauce.

### Sauces

Chimichurri, Mushroom, Béarnaise, Armagnac Pepper or Jus

**Add Pernod Prawns** **8**

### GRASS FED BEEF

**Eye Fillet 180g** **42**  
British Bred Cattle, Pinnacle, Southern NSW

**New York Cut 250g** **44**  
4+ Marble Score  
Little Joe, Southern NSW, VIC & Tasmania

**Scotch Fillet 300g** **56**  
4+ Marble Score  
Little Joe, Southern NSW, VIC & Tasmania

**Rib Eye Cutlet 500g** **85**  
2-4+ Marble Score  
British Bred, Cape Grim Tasmania

### Butters

Pernod or Truffle

**Additional Sauce** **4.5**

### GRAIN FED

**Kobe Rump 600g** **69**  
400 days, 6+ Marble Score  
Wagyu x Angus, Darling Downs NSW

**T-Bone 700g** **75**  
180 days  
Black Angus Gippsland VIC

**Wagyu Flat Iron 200g** **42**  
300 days, 6+ Marble score  
Wagyu x Angus, VIC

**Short Rib** **43**  
Chilli, bbq & miso rub, 10-12 hours slow braised & creamed corn  
Angus, Cape Byron NSW

## MAIN COURSES

<b>Ocean Trout Fillet (gf)</b>	<b>38</b>	<b>Wagyu Burger</b>	<b>29</b>
Celeriac puree, asparagus, caviar & beurre blanc		NY style, lettuce, American cheddar, maple bacon, pickles, onion rings, Gallagher's special sauce & fries	
<b>Market Fish (gf)</b>	<b>34</b>	<b>Veal Shank 1.5kg (for 2)</b>	<b>69</b>
Your server will advise on how our fish is prepared today		Peas, Paris mash & jus	
<b>Crab Spaghettini</b>	<b>36</b>		
Roasted cherry tomato, chilli & parsley			
<b>*Vegetarian - Broccolini, roasted cherry tomato, chilli &amp; parsley</b>	<b>21</b>		