

PIES & SWEETS

Passion Fruit Cheesecake (v)	18
Graham cracker crust, praline crumble & vanilla ice cream	
Chocolate Fudge Brownie (v)	18
Mr G's peanut butter sauce & sour cherries	
Sorbet Of The Day (v) (gf)	15
Hot Apple Pie (v)	18
Hockey pokey ice cream	
Cheese Selection	\$14pp
2 Cheeses, sugared walnuts & fig jam	
Affogato	18
Vanilla ice cream, espresso & your choice of liqueur	

DESSERT WINES

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

Full whisk(e)y and cocktail menu available.

OPENING HOURS:

TUESDAY- WEDNESDAY | 5:30PM - LATE
THURSDAY - SUNDAY | 12PM - LATE

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

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MR. *G's*

ENTREE & SHARING

Burrata (v)	24
Heirloom tomato, verde, nashi & NY bagel crisp	
Chop Salad (v)	15
Baby cos heart, bagel croutons, jalapeño, parmesan & buttermilk dressing	
Swordfish Tacos (3)	22
Charred corn, green mango & sour cream	
Alaskan King Crab Cocktail (gf)	30
100% natural Alaskan crab meat, avocado, iceberg lettuce & marie rose sauce	
Pernod Prawns (gf)	22
Pan seared king prawns flambéed with Pernod butter	
Chicken Wings	19
Your choice of Frank's hot sauce or spiced salt, blue cheese ranch dressing, julienne celery & carrot	
Steak Tartare	25
Eye fillet, onions, capers, pepper & Worcestershire served with a quail egg & sourdough	
Brisket Tacos (3)	22
Charred corn, green mango & sour cream	
*Cauliflower Tacos available for Vegetarians	

CAVIAR

Your server will advise on the caviar today

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

DAILY OYSTERS

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

Natural	5.5
Gallagher	6
Served with blood orange & Grand Marnier granita	
Kilpatrick	6
Crispy maple smoked bacon, Worcestershire & baby rays bbq	

FISH & PASTA

Roast Pumpkin & Goats	26
Curd Ravioli (v)	
Raisins, sage, pumpkin seeds & buerre noisette	
Market Fish (gf)	34
Your server will advise on how our fish is prepared today	
Grilled Swordfish (gf)	34
Truffle mash, roast baby tomatoes & verde sauce	

BIRDS & BURGERS

Deboned ½ Chook (gf)	30
Mushroom ragout, confit onion, crispy kale & jus	
Wagyu Burger	29
NY style, lettuce, American cheddar, maple bacon, pickles, onion rings, Gallagher's special sauce & fries	
Brisket Burger	29
Jalapeños, sauerkraut, American cheddar, creamed corn & bourbon chipotle sauce	

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. Steaks are served with Mr G's Truffle Tayters & your choice of sauce

Sauces

Chimichurri, Mushroom, Béarnaise, Armagnac Pepper or Jus

Butters

Pernod or Truffle

Additional Sauce	4.5	Add Pernod Prawns	8
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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	58
4+ Marble Score Little Joe, Southern NSW, VIC & Tasmania	
Rib Eye Cutlet 500g	85
2-4+ Marble Score British Bred, Cape Grim Tasmania	

GRAIN FED

Kobe Rump 600g	69
400 days, 6+ Marble Score Wagyu x Angus, Darling Downs NSW	
Louisiana Beef Ribs	42
Full rack of ribs, fries & sauerkraut	
Minute Steak Diane & Fries	28
Riverina, NSW	

ACCOMPANIEMENTS

NY Garlic Bagel	9	Honey Glazed Carrots	12
Kona Beer Battered Onion Rings	12	Mac & Cheese	14
BBQ Creamed Corn	14	Truffle Cheese Shoestring Fries	12
Paris Mash	10	Shoestring Fries	10
Asparagus & Broccoli	15	Garden Salad	14
Lemon myrtle salt			