

HAWKSMOOR

HALL OF FAME MENU

2 courses ~ \$45

3 courses ~ \$55

STARTERS

Potted beef & bacon
Yorkshire puddings, onion gravy

Caesar salad
Cantabrian anchovies

Ash-baked beets
pickled fennel, horseradish, hazelnuts

MAINS

Dry-aged rump steak*

Charcoal chicken Ana Mari
roast garlic dressing, shmaltz croutons

Monkfish
grilled over charcoal

Bent River Wellington
shiitake & oyster mushrooms

Choice of beef dripping chips or Boston lettuce salad with mains

DESSERTS

Sticky toffee sundae

Peanut butter louis

Coconut & passionfruit pavlova

* These items are served raw, undercooked cooked to order or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. We cannot guarantee the absence of nuts or other allergens, cheeses may be unpasteurised. Please advise staff if you have any dietary requirements.



WHAT ANY
5-YEAR OLD
COULD TEACH
US ABOUT
BEEF



Ask any kid in a Kindergarten about cows and they can tell you how they live – out in fields and on open plains, munching grass with their herd. They're happy. The farmer's family knows their names.

It's a nice story, but in so many places the reality is very different, involving, strange-sounding drugs, chemicals and anabolic implants, all intended to get cattle to supersize in record time.

At Hawksmoor we believe in what that kindergarten kid believes.

For over 15 years we've been working closely with farmers and, of course, tasting a lot of beef. The most important thing we've learnt? The real magic happens out in the fields.

The key to great tasting steak is happy cattle. Our beef comes from cattle that lead a stress-free life out on pasture as much as possible, receiving most of the nutrients they need from grass and forage, with the space they need to roam, frolic and play.

No antibiotics, hormones, ionophores or beta-agonists. Ever.

It comes from farms like Chad and Dina's in Lena, Illinois, who, along with their young family, care for their animals with love and affection, and who, like us, believe in farming methods that honor natural systems, increase biodiversity and regenerate the land.

Or put more simply, the kind of farms a kindergarten kid would draw.