The Gilroy
Bar & Eatery

snacks

10 olives - warmed marinated mixed olives, preserved lemon, fennel & star anise

8/13 focaccia - baked daily & chargrilled, whipped butter with Western Australian black truffle

6 oysters - Sydney Rock freshly shucked, lemon cheek or yuzu, green apple, shallot mignonette

7 kilpatrick 'our way'- Farm Bay SA, streaky bacon, mushroom XO, balsamic vinegar, sesame

21 escabeche - white anchovy, smoked local mussels, with crispy chilli mayonnaise on grilled focaccia

18 raviolo - (1) confit duck leg, foie gras and Madeira sauce, Parmigiano and crispy sage

15 skewer - Mr Cannubi mortadella skewer, fig & quince glaze, togarashi, chives

starters

24 zucchini blossom 'fritti' - whipped ricotta, cream cheese, Roquefort, with red peppers, hot honey & macadamia

26 duck liver parfait - sauternes jelly, grilled focaccia with pear & mustard chutney

19/38 spencer gulf king prawns - butterflied, grilled & marinated in coriander beurre, with a celeriac, chorizo salad

28 shark bay scallops - pan-fried, Jerusalem artichoke puree, artichoke scratching's, morcilla sausage, nasturtium

28 steak tartare - classic Parisian bistro style, The Gilroy's potato chips & chicken salt

27 kingfish crudo - lemony vinaigrette, pistachio, mandarin, smoked gum salt, red vein sorrel

21 fig Carpaccio - local black figs, That's Amore stracciatella, pickled onion, basil, apple balsamic

9 add prosciutto San Daniele

pasta

all our pasta is made in house 'fatto in casa'

42 risotto - of all sorts of mushrooms, black truffle mascarpone, porcini powder, parmesan

45 spaghetti 'chitarra'- a Venetian classic, Coffin Bay Vongole, soave, garlic, chilli, parsley, extra virgin olive oil

42 tagliatelle - The Gilroy's ragu of beef & ground pork belly, San Marzano tomato, Jersey milk, nutmeg & Parmigiano Reggiano

40 casarecce - slow cooked lamb shoulder, white wine & Pancetta, peas & truffled Pecorino

46 hand folded tortellini - with ricotta, goat's cheese & lemon, pumpkin, candied walnuts, crispy sage, Parmesan and balsamic vinegar

main

46 roaring forties lamb backstrap - Warrigal greens, Jerusalem artichoke, lamb croquette, black garlic sauce, & Davidson plum

48 cotoletta - milk fed veal, radicchio & frisée salad with blood orange vinegarette, Dianne sauce

MP fish of the day - ask for what our fish monger has delivered this morning

49 duck breast - pan roasted breast 'served pink', confit leg raviolo, butternut pumpkin, grilled pencil leek & star anise sauce

42 beef bourguignon - slow cooked beef cheeks with rosemary, button mushrooms, lardons, pearl onions, mash potato & pate feuilleté.

from the grill

55 eye fillet - 250gm Cape Grim pasture fed fillet

66 porterhouse - 350gm Riverina grain fed, New South Wales

Both come with foie gras, black truffle & Madeira sauce, burnt onion & black garlic puree, your choice of either Paris mash or potatoes dauphinoise

84 scotch fillet - MB+9 Pure Black Wagyu, 300g, our version of the classic 'Steak en Poivre', peppercorn sauce with Cognac cream, chives and shoestring fries

MP butchers cut - ASK FOR OUR WEEKLY CUT

sides

12 fries - with chilli mayo

12 salad - butterleaf, buttermilk & shallot dressing

15 carrots - roasted with stracciatella & chimichurri

18 brussel sprouts - pan fried with almonds, pancetta & lemony vinaigrette

16 truffle mac & cheese - three cheese pasta with gratinated fragrant crumbs

At The Gilroy we don't charge credit card fees, weekend surcharges, we just want to serve good food and drinks without all the extras. We'd love for you to part of our staff loyalty program; a small 6% contribution added to your total bill that goes directly to supporting our amazing team. Prefer not to Participate? Just let your waiter know – it's completely optional