

# THE LONDON HOTEL

B A L M A I N

**Bar & Grill House on Darling**

## **THE DINING ROOM**

Steve Wellstead is The London Hotel's Restaurant Executive Chef. His inspiration to cook came from his mother's Sunday Roasts, and he embarked on his culinary adventure 34 years ago.

Steve has been at The London Hotel for years and his love for the place brought him back after a few "side adventures". I just love working at The London Hotel, which he now calls home.

The people are great and the vibe is just really good. It's a place where history and modern life come together for a unique restaurant and pub experience."

Steve Wellstead is an award winning chef and powered The London Hotel to a Three Schooner certification.

His background in fine dining pushes him to add something extra, so your tastebuds will be treated to a tantalising food experience.

**BREAD**

Brasserie Bakery Dinner Roll, garlic butter 5

**STARTERS**

Heirloom Tomato Salad 16\*  
bocconcini, pesto

Warm Octopus 19  
green beans, lentils, feta, black fermented garlic

Grilled Balmain Bugs 20  
asparagus, pinenuts, lemon butter

Hand Cut Steak Tartare 22  
thick hand cut chips

\*denotes vegetarian

**MAINS**

Steak de chou-fleur Cauliflower 26\*  
sauteed swiss browns, burnt lemon butter

Wagyu Brisket marble score 9, 34  
chilli pumpkin puree, roast carrot & pumpkin, radish, korean glaze

Cone Bay Barramundi Fillet - Western Australia 35  
prawn, avocado, chickpea, cherry tomato, warm vinaigrette

Beef Wellington 39  
heirloom carrot, potato mash, red wine jus

\*denotes vegetarian

## **STEAKS**

*All our beef is raised free from growth hormones & antibiotics*

*Served with mash or fries & your choice of sauce*

Black Angus Eye Fillet 200gm 120 days grain fed, MSA grade, Riverina NSW	35
Black Angus Scotch Fillet 300gm 120 days pasture fed, fat removed, MSA grade, Riverina NSW	42
Tajima Wagyu Bavette 180 gm 400 days ration fed, MSA graded, marble score 6+, Northern Victoria	43
Tajima Wagyu Sirloin 200gm 400 days ration fed, MSA graded marble score 7-8, Northern Victoria	43
Rib Eye on the bone 400gm pasture fed, MSA grade, Cape Grim Tasmania	44

*Sauces-Red Wine Jus, Green Peppercorn, Béarnaise, Mushroom, Café de Paris butter*

## **SIDES**

Mixed leaf, lemon vinaigrette	7
Green Beans	8
Potato Mash, truffle oil	8
Sauteed Mushrooms	9
Cauliflower au gratin	9
Black Pudding	9
Thick hand cut chips	9

