

HAWKSMOOR

LUNCH MENU

Oyster Knife <i>Absolute Elyx, Empirical Cilantro, Dolin Blanc, olive brine, chili tincture, cilantro oil</i> 21	Mackinaw Highball <i>Maker's Mark bourbon, peach, jasmine, white balsamic, soda</i> 22	Sour Cherry Negroni <i>Fords gin, Martini Rubino, sour cherry, Campari</i> 23	Coates & Seely 'Britannique' <i>Brut Reserve, NV Hampshire, England</i> 22
Natural* <i>East Coast</i> 14 / 28 / 56	Scotch bonnet* <i>Scotch bonnet mignonette</i> 16 / 32 / 64	 OYSTERS  (three / six / dozen)	Vietnamese* <i>ginger, soy, crispy shallots</i> 16 / 32 / 64
			Bone marrow <i>charcoal-roasted</i> 19 / 38 / 76

CHILLED SEAFOOD

GRAND SEAFOOD TOWER

Natural and dressed oysters, Shrimp cocktail, Cape Cod scallop crudo, Chilled Maine lobster, Jonah crab claws 160 / 220

STARTERS

Steelhead tartare* <i>citrus, ginger, chili</i> 28	Charcoal-roasted scallops <i>white port & garlic</i> 29	Potted beef & bacon <i>Yorkshires & onion gravy</i> 25
Shrimp cocktail <i>chili crunch cocktail sauce</i> 29	Steak tartare* <i>rump, filet, pickled shiitake mushrooms</i> 29	Roasted bone marrow <i>slow-cooked onions</i> 25
Hawksmoor smoked salmon <i>herbed cream cheese, Guinness bread</i> 24	Carolina-spiced pork belly <i>vinegar slaw</i> 25	Ash baked beets salad <i>pickled fennel, horseradish, hazelnuts</i> 19
Fried Louisiana shrimp <i>tartar sauce</i> 29	Jonah crab claws <i>crab shack mayo</i> 38	Caesar salad <i>Cantabrian anchovies</i> 20

CHARCOAL-GRILLED STEAKS

Carefully selected from wide-open ranches in the Pacific north-west and small family farms in the north-east.

Dry-aged and grilled over live-fire charcoal.

NORTHWEST RANCHES

Rump 12oz	45
Filet (8oz/12oz)	73/95
Rib-eye (12oz/16oz)	73/95
Strip 14oz	73

SHARING CUTS

Porterhouse	6.5/oz
Chateaubriand	6.5/oz
100% GRASS-FED	
Sirloin on the bone	7/oz
Ribchop	7/oz

LONG-BONE RIB CHOP

As served at Dolly's of London,
world's first steakhouse,
1702-1856
7/oz

ELEVATE YOUR STEAK

Charcoal-grilled half Maine lobster 3.5/oz • Vermont smoked bacon 14 • Grilled bone marrow 16 • Two fried eggs* 8
SAUCES 7.50 : Anchovy hollandaise • Boucher Blue hollandaise • Béarnaise • Peppercorn • Bone marrow gravy

MAINS

East Coast Halibut <i>café de paris butter, provencal bread-crumbs</i> 42	Whole Maine lobster <i>roasted over charcoal</i> 3.5/oz	Cast-iron filet steak* <i>bone marrow skirlie</i> 70
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SIDES

Beef fat fries	12	Mushrooms Diane	14	Boston lettuce & herb salad	13
Mash & gravy	14	Spinach, lemon & garlic	14	Caesar salad	14
Macaroni & cheese	14	Creamed spinach	14	Second Helping	4.5
Sourdough & cultured butter	7	Atlas carrots	14	What do you get? Nothing. But a hungry child receives three days of life-saving nutrition from Action Against Hunger.	

SUNDAY ROAST Slow roast rump with all the trimmings ~ 55 (Sundays 11:45pm - 4.30pm)

EXPRESS MENU 1 Course ~ 25 2 Courses ~ 40 3 Courses ~ 55 (Mon - Sat 12pm - 3pm)

BYO MONDAY \$10 corkage on any bottle, for maximum value bring a Nebuchadnezzar of Nebbiolo and a Balthazar of Bastardo

ALL OUR BEEF IS REARED ON NORTH AMERICAN FARMS.
ALL SEAFOOD IS SUSTAINABLY FISHED FROM NORTH AMERICAN WATERS.

* Consuming raw or undercooked meats, seafood 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.

