

# Teddy Larkin's



Teddy Larkin's welcomes walk-ins.

Future reservations can be made at [www.teddylarkins.com.au](http://www.teddylarkins.com.au)

\*Prices shown are member prices. Non-members add 10%

Guests are welcome to visit reception to make membership inquiries.

## To Start

<b>Warm Olives</b> (v)	\$10
rosemary, garlic, orange	
<b>Teddy's Signature Garlic Bread</b> (v)	\$12
caramelised garlic, brown butter	
<b>Sourdough Baguette</b> (v)	\$6
butter	
<b>Seasonal Vegetable Crudites</b> (v)	\$18
Asiago cheese, marinated & pickled vegetables, marinated olives, smoky baba ghanoush, flatbread	

## Oysters

### Freshly Shucked Sydney Rock Oysters (per oyster)

natural, mignonette, lemon (gf, df)	\$5
kilpatrick, worcesterhire, crispy bacon (gf) (df)	\$6

## Smalls / Shares

<b>Garlic Prawns</b>	\$25
brandy cream, parsley, sourdough baguette	
<b>Baked Scallops</b> (gf)	\$28
3pc, roast garlic cauliflower cream, salmon roe petite herbs	
<b>Salt &amp; Pepper Squid</b> (gf) (df)	\$18
aioli, lemon	
<b>Beef Carpaccio</b> (df)	\$28
Black Angus eye fillet, fennel & pepper crust, pickled radicchio, salsa erbe, asiago, flatbread	
<b>Pork &amp; Veal Meatballs</b> (n)	\$22
slow cooked tomato sugo, pine nuts, shaved parmesan, sourdough baguette	

## Mains

<b>Wild-Caught Barramundi</b> (gf) (df)	\$36
pan seared, salsa verde, white anchovies, caperberries, lemon petite herbs	
<b>Teddy's Signature Seafood Pie</b>	\$30
white market fish, scallop, prawn, potato, leek, minted pea mash	
<b>King Prawn Linguine</b> (df)	\$34
diced prawn, garlic, chilli, white wine, tomato sugo, parsley	
<b>Meatball Rigatoni</b>	\$28
house-made pork & veal meatballs, pine nuts, slow cooked tomato sugo, shaved parmesan	
<b>Beetroot Torte</b>	\$23
roasted beetroot, goats curd, shallot, puff pastry, walnuts, dill	
<b>Steak Tagliata</b>	\$39
250g scotch fillet sliced, pink & green peppercorns, shallots, rocket, balsamic	

## Sides

<b>Sautéed Broccolini</b> (gf) (df) (v)	\$11
garlic, red chilli	
<b>Crispy Brussels Sprouts</b> (gf) (v) (n)	\$11
white miso cashew cream, fried shallot	
<b>Baby Leaf Salad</b> (gf) (df) (v)	\$7
cured shaved onion, cherry tomatoes, red wine & lemon vinaigrette	
<b>Creamy Mash</b> (gf) (v)	\$10
<b>Shoestring Fries</b> (gf) (df) (v)	\$8
rosemary salt, aioli	

## From the Grill

Fired on Teddy's American steakhouse broiler.

All steaks accompanied by dutch carrots, leek & cauliflower puree.

Choice of sauce - Chimi Churri, Cafe de Paris, erbe, Selection of mustards

<b>Rump MBS4+</b>	\$39
250g   Tajima Wagyu	
<b>Eye Fillet</b>	\$49
220g   Black Angus	
<b>Scotch Fillet</b>	\$52
350g   Grainge Black Angus	
<b>Surf &amp; Turf Add-on</b> (gf) (df)	+ \$10
add 1 x QLD king prawn	

## Extra Sauces

peppercorn (gf) (df)	\$4
mushroom (gf)	
red wine jus (gf) (df)	

## Weekly Specials

<b>Lobster Mornay - Lunch, Wed - Fri</b>	\$38
½ WA rock lobster, mornay sauce, fries, salad	
<b>Rump steak special - Wednesday all day</b>	\$20
250g Northern rivers rump, red wine jus, fries, salad	
<b>Teddy's Sunday Roast, lunch &amp; dinner</b>	\$29
Wagyu beef topside roast*, Yorkshire puddings, roast vegetables, peas & red wine jus	
* roast meat may vary from week to week	

## Ribs & Combos

<b>Slow Cooked &amp; Chargrilled Pork Ribs</b> (gf) (df)	
house made BBQ sauce   chipotle slaw   fries	
	500g \$42
	1kg \$75
<b>Ribs 500g &amp; Wagyu Rump 250g</b> (gf) (df)	\$68
<b>Ribs 500g &amp; Fried Chicken</b> (gf)	\$56
<b>Classic Board</b> (gf)	\$110
500g Slow-cooked & char-grilled BBQ pork ribs, house-made sauce   250g Wagyu rump BMS4+, buttermilk southern fried chicken   chorizo meatballs   shoestring fries   choice of sauce	

## Dessert

<b>Lemon Tart</b>	\$15
house-made, double cream, strawberry mint salsa	
<b>Mango Brulee</b> (n)	\$15
house-made, hazelnut, almond & nutmeg biscotti	
<b>Tiramisu</b>	\$15
house-made, lady finger, mascarpone, espresso, cacao	
<b>Warm Sticky Date Cake</b>	\$15
house-made, butterscotch caramel, vanilla bean ice-cream	
<b>Affogato</b> (gf)	\$15
vanilla bean ice-cream, espresso, choice of liqueur Frangelico   Disaronno Amaretto   Baileys Irish cream	