



## ENTRÉE

**HOUSE BAKED BREAD (V)(VG)** 16  
Charred Heritage Bread, Bush Tomato Butter,  
Pressed Olive Oil From Ancient Groves

**BEEF CARPACCIO** 20  
Thinly Sliced Raw Beef Tenderloin  
With Baby Rocket, Capers, And Shaved  
Parmesan, Drizzled With Truffle Oil

**SCALLOPS & PROSCIUTTO** 30  
Pan-Seared Japanese Scallops, Prosciutto Dust,  
Green Apple Purée, Prosciutto Crisp

**BILTONG 100g** 18  
Traditional South African Air-Dried Beef,  
Black Pepper, Coriander, Malt Vinegar

**KING PRAWNS** 39  
Chargrilled King Prawns, Peri-Peri Sauce,  
Rosemary & Olive Oil Focaccia, Basil-Infused Oil

**CALAMARI** S18/L29  
Lightly Fried Calamari, Cucumber,  
Onion, Lemon, Nam Jim Sauce. (GF)

**BOEREWORS SKEWER (SERVES 2)** 33  
South African Beef Sausages With Coriander  
& Cumin, Chakalaka & Pap Croquette,  
BBQ Relish, Onion Rings.

**TASTING PLATE (SERVES 3-5)** 65  
Chef's Selection Of Seasonal House Specialities

## APERITIF COCKTAILS

**DOLCE AMANTE** 20  
Amante 1530, Grapefruit Bitters,  
Agave & Ginger Beer. Vibrant, Bittersweet, Bold

**JAZZ SPIRITS** 20  
Amaro Averna, Mint, Orange Bitters & Soda  
Bright, Crisp And Herbal

## JAPANESE MENU – ENTREE

**WHITEFISH CRUDO** 29  
Hiromasa, Grape-Seed Dressing, Red Radish,  
Shio Kombu

**ARGYLE OYSTER PONZU 6PCS** 45  
Oysters, Japanese Ponzu, Salmon Roe,  
Lemon And Chives. (VG) (V)

**ARGYLE OYSTER PONZU 12PCS** 80  
Oysters, Japanese Ponzu, Salmon Roe,  
Lemon And Chives (VG) (V)

**AVOCAT CEVICHE** 24  
Grilled Avocado 6 slices, Beetroot Puree, Grilled  
Blood Orange Chalaquita, Parmesan Cheese,  
And Chives (V)

**TUNA TATAKI** 25  
Seared Tuna Covered with Black And White  
Sesame Seeds. Picante Salsa On Top And  
Special Japanese Ponzu Dressing



## SALADS

**PEAR AND FENNEL SALAD** 20  
Pomegranate, Thai Mint, Rocket, Pistachios,  
Goat's Cheese, Citrus Vinaigrette (GF) (V)

**CAESER SALAD** 21  
Cos Lettuce, Parmesan Cheese, Crispy  
Prosciutto, House Made Caesar Dressing  
Topped With Argyle Egg. Add Chicken (+\$12)

**ARGYLE COUNTRY SALAD** 23  
Mixed Leaf Salad, Oak Lettuce, Iceberg Lettuce,  
Cucumber, Red Reddish, Green Apple,  
Chef's Dressing, Fried Sweet Potato. (V)



STEAKS

ARGYLE HOUSE STEAKS

Expertly Grilled With Our Argyle Signature Basting, Served With Your Choice Of Estate-Cut Chips Or Side Salad

RUMP EYE 200g 38  
Marble Score 2+, Juicy And Flavourful

FILLET 200g 59  
Marble Score 2+, Tender And Lean

RIB-EYE 350g 76  
Marble Score 2+, Rich And Succulent

NEW YORKER 300g 59  
Marble Score 2+, Bold Flavour And Texture

O’CONNOR LONG GRAIN FEED 150D  
From The Rich Paddocks Of Gippsland, The O’Connor Family Presents Its Most Treasured Masterpiece.

FILLET 300G 79  
Mb 3+, Elegantly Tender

NEW YORKER 350G 75  
Mb 3+, Hearty And Robust

AH PREMIUM GRAIN FED 450D

TOMAHAWK 1.2KG-1.4KG 185  
Mb 3+, Deeply Marbled, Rich Taste

RIB-EYE 300G 135  
Mb 6+, Luxurious Marbling, Melt-In-Mouth

T-BONE 1KG 210  
Mb 6+, Luxurious Marbling, Melt-In-Mouth

MEAT TEMPERATURE GUIDE

Blue	Sealed, Very Red In The Centre Room Temperature
Rare	Red In The Centre Lukewarm Temperature
Medium-Rare	Pinkish-Red In The Centre Warm Temperature
Medium	Pink In The Centre. Hot Temperature
Medium-Well	Very Little Pink In The Centre Hot Temperature
Well-Done	No Pink, Brown In The Centre Hot Temperature

RIBS

Slow-Cooked And Finished On The Flame-Grill With Our Unique Basting. Served With Your Choice Of Estate-Cut Chips Or Side Salad

BEEF RIBS HALF 50 FULL 75  
Richly Marinated, Fall-Off-The-Bone Beef Ribs

PORK RIBS HALF 50 FULL 75  
Tender Pork Ribs With House-Made Glaze

LAMB RIBS HALF 49 FULL 68  
Lemon And Herb-Crusted Lamb Ribs

ARGYLE RIBS PLATTER 110  
Combination Of Beef, Pork And Lamb Ribs For The Ultimate Feast

ARGYLE HOUSE SIDES

VERDANT GARDEN (V) (VG) 20  
Seasonal Market Greens, Chardonnay Vinaigrette, Whipped Ricotta, Crispy Chilli Oil

TRUFFLE SILK MAC (V) 23  
Truffle-Infused Béchamel With Cheddar, Parmesan & Mozzarella, Finished With Chives

BURNT EMBER PUMPKIN (V) 22  
Harissa-Roasted Pumpkin, Burrata, Pepitas, Candied Walnuts, And Orange-Infused Oil

ARGYLE HASSELBACK (V) 17  
Slow-Roasted Potato In Beef Dripping Butter, Porcini Cream, Crème Fraîche, And Biltong Crumb

ESTATE CHUNKY FRIES (V) (VG) 10

ONION RINGS (V) (VG) 13

MASH (V) (VG) 10



JAPANESE MAIN MENU

ARGYLE SASHIMI PLATTER 18 PCS 100  
Fresh Salmon, Tuna, Kingfish, Snapper, Scallops, Wasabi And Ginger (GF)

PATAGONIAN TOOTHFISH 85  
Marinated Toot-Fish For 3 Days In Caramelised Miso, Pickled Vegetable, Masago, Miso Jelly (GF)

CHIRASHI 45  
Japanese Rice, Fresh Seafood, Seasonal Sea Urchin Or Uni, Caviar & Ikura (GF)

VEGETARIAN MAKIMONO 26  
Avocado, Cucumber, Carrots, Pineapple, Asparagus, Mango, Sesame Seeds, Picante Salsa, Red Radicchio Lettuce (V) (VG) (GF)

SUSHI TASTING MENU 25  
Fresh Tuna, Seared Salmon And Wagyu Tataki (GF)

DYNAMITE ROLL 25  
Teriyaki Chicken, Avocado, Spring Onion, Tobiko, Sesame Seeds, Chives & Argyle Spicy Sauce

CRISPY CALIFORNIA SALMON 24  
Fresh Salmon, Avocado, Cucumber & Cream Cheese

CHICKEN TERIYAKI SUSHI 8PCS 19  
Chicken & Avocado with Sesame Seeds

A Curated Dining Experience

HOUSE SPECIALTIES

TASMANIAN SALMON FILLET 36  
Pea Purée, Potato Pavé, Roasted Celeriac & Peas (GF, NF)

GRILLED WHITE PYRENEES 44  
LAMB CUTLETS  
Labneh, Russet Potatoes, Baby Fennel, Rocket, Pomegranate, Dill Salad (GF, NF)

CORNFED CHICKEN SUPREME 30  
Sous-Vide Chicken, Corn & Pancetta Purée, Confit Egg Yolk, Potato Gratin (GF, NF)

DOUBLE WAGYU BEEF BURGER 35  
Double Wagyu Beef Patty, Cheddar, Lettuce, Burger Sauce, Tomato, Onion Rings. Served With Crunchy Chips

ROASTED MISO EGGPLANT 32  
Fable Mushroom, Cannellini Beans, Citrus Yoghurt, Crispy Mushroom, Fresh Herbs. (VG) (V)

ARGYLE SAUCES

SAVANNA HEAT 5  
Bold And Fiery African-Style Chilli Sauce

CRACKED PEPPER CREAM 5  
Classic Peppercorn Sauce With Cream

VELOUTÉ BLANC 5  
Silky Garlic Cream With A Touch Of Butter And Herbs

FORAGED FOREST CREAM 5  
Earthy Mushroom Reduction Enriched With Cream

ARGYLE SIGNATURE JUS 8  
Slow-Simmered Veal Jus With Red Wine

CHIMICHURRI ROJO 5  
Traditonal Chimichurri with Lemon, Lime, Parsley & Garlic

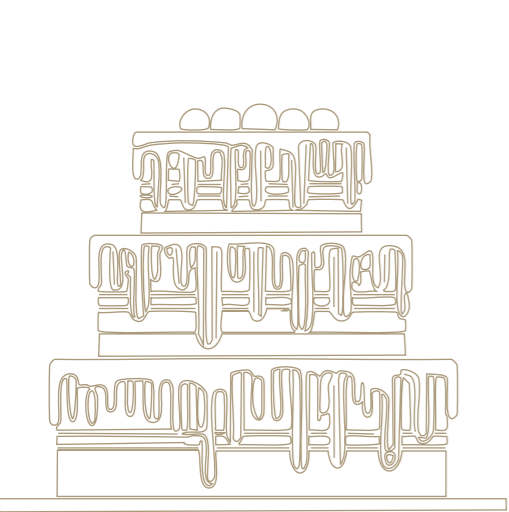
MONKEY GLAND 5  
South African Sauce With Chutney And Spice

A \$5 Surcharge Per Person On Sunday And Public Holidays Is Applicable. A Service Fee Of 10% Is Added For Groups Of 11 Or More. - Applicable Every Day.



DESSERTS

<b>MALVA PUDDING</b> A Beloved South African Classic. Warm, Spongy Cake Soaked In A Rich Caramelised Sauce Add Cream \$3. Add Ice Cream \$4. Add Both \$5	18
<b>DECONSTRUCTED PAVLOVA</b> Crisp Meringue Shards Layered With Whipped Chantilly Cream, Seasonal Fresh Fruits, And A Drizzle Of Passionfruit Syrup Add Ice Cream \$4	18
<b>PISTACHIO CHEESECAKE</b> Silky Baked Cheesecake Infused With Pistachio, Resting On A Buttery Biscuit Base And Topped With Roasted Pistachio Crunch Add Cream \$3. Add Ice Cream \$4. Add Both \$5	18
<b>ICE CREAM SUNDAE</b> Three Generous Scoops Of Premium Ice Cream Dressed In Sauces, Crunchy Toppings, And Finished With A Flourish Of Whipped Cream And House-Made Brittle	18
<b>ARGYLE APPLE CRUMBLE</b> Slow-baked spiced apples topped with a golden, buttery crumble. Served with a scoop of artisan vanilla ice cream. A comforting classic, reimagined.	18
<b>VELVET NIGHT PANNACOTTA</b> Silky vanilla bean panna cotta topped with seasonal fruit compote and a whisper of citrus zest. Light, elegant, and effortlessly refined.	18



LIQUID DESSERTS

<b>AFFOGATO</b> A Timeless Indulgence — A Scoop Of Rich Vanilla Bean Gelato Drowned In A Shot Of Hot Espresso	12
<b>ESPRESSO MARTINI</b> Bold Espresso Shaken With Vodka And Coffee Liqueur, Served Ice-Cold - The Perfect After-Dinner Pick-Me-Up	22
<b>FRANGELICO AFFOGATO</b> A Luxurious Take On The Classic — Vanilla Gelato, Hot Espresso, And A Generous Pour Of Frangelico Hazelnut Liqueur	20
<b>BAILEYS AFFOGATO</b> A Luxurious Take On The Classic — Vanilla Gelato, Hot Espresso, And A Generous Pour Of Baileys Irish Cream Liqueur	20
<b>DISASORANNO AFFOGATO</b> A Luxurious Take On The Classic — Vanilla Gelato, Hot Espresso, And A Generous Pour Of Almond Liquor	20



BREAKFAST MENU

<b>GRANOLA &amp; YOGHURT PARFAIT</b> Spiced Nut And Oat Granola Layered With Local Honey-Infused Yoghurt And Seasonal Fruits	19
<b>EGGS ROYALE</b> Buttered Brioche Topped With Tasmanian Smoked Salmon, Soft Poached Eggs, And Hollandaise   Add Bacon \$5	24
<b>SIMPLE EGGS ON TOAST</b> Two Free-Range Eggs, Cooked To Your Liking, Served with Sourdough Add Bacon \$5   Add Hash Brown \$5	15
<b>COUNTRY FARM OMELETTE</b> Free-Range Eggs With Aged Cheddar, Heirloom Tomatoes, Wild Mushrooms, And Fresh Herbs, Served With Sourdough (V)	22
<b>AH STEAK &amp; EGGS</b> Chargrilled Sirloin With Truffle Scrambled Eggs, Roasted Vine Tomatoes	36
<b>RICOTTA HOTCAKES</b> Fluffy Ricotta-Infused Hotcakes With Caramelised Pear, Toasted Almonds	22
<b>CANADIAN HOTCAKES</b> Fluffy Hotcakes With Bacon, Fried Eggs & Maple Syrup	27
<b>LEMON &amp; SUGAR HOTCAKES</b> Fluffy, Golden Hotcakes Served Warm With A Dusting Of Sugar, A Splash Of Fresh Lemon, And A Scoop Of Artisan Ice Cream	22
<b>BRIOCHE FRENCH TOAST</b> Vanilla Bean-Soaked Brioche, Brule Banana, Macadamia Crumble, Whiskey-Maple Syrup And Lime Custard	23
<b>CLASSIC BACON &amp; EGG ROLL</b> Soft Milk Bun With Crispy House-Smoked Bacon, Pan-Fried Free-Range Eggs, And Your Choice Of Tomato Relish Or Honey-Spiced Aioli	16
<b>HUEVOS AVOCADO TOAST</b> Avocado, Mix Of Gouda & Smoked Cheddar, Pico De Gallo, Sour Cream, Poached Eggs. Served on Sourdough	22
<b>SMASHED AVO</b> Poached Eggs, Avocado, Rocket, Cherry Tomato, Fetta And Biltong Crumb. Served on Sourdough	25

<b>ARGYLE BAKED EGGS</b> Danish Fetta, Roma Tomatoes, Harissa, Sujuk A Hint Of Chillli. Served With Sourdough	23
<b>FARMHOUSE BREAKFAST PLATE</b> Eggs Cooked To Preference, Crispy Bacon Rashers, Grilled Heirloom, South African Beef Sausage, Tomatoes, Hash Browns, Sautéed Mushrooms, And Toasted Sourdough	34
<b>BREAKY BURGER</b> Bacon, Fried Egg, Beef Pattie, Cheddar, Hash Brown, Avocado And South Arfican BBQ Sauce	24

BEVERAGES

<b>COFFEE</b> Espresso, Flat White, Latte, Cappuccino, Macchiato, Long Black, Hot Chocolate, Chai Latte	5/6
<b>ADD ON</b> Soy Milk, Almond Milk, Lactose Free, Extra Shot, De-caffeinated	+0.8
<b>TEA FOR TWO</b> English Breakfast, Earl Grey, Green Tea, Chamomile, Lemon & Ginger	8
<b>COLD BEVERAGES</b>	
<b>SOFT DRINKS</b> Coke, Coke No Sugar, Lemonade, Fanta, Lemon Squash, Creaming Soda, Lemon Lime Bitters	6
<b>MINERAL WATER</b> San Pellegrino Sparkling Mineral Water 750ml, Acqua Panna Still Mineral Water 750ml	10
<b>ICED CHOCOLATE</b> With Cream & Ice Cream	8
<b>ICED COFFEE</b> With Cream & Ice Cream	8
<b>JUICES</b> Orange, Apple, Pineapple or Cranberry Juice (+\$2)	8
<b>ICED COFFEE LATTE</b> Served With Ice	8



## WINE LIST

### WINE BY GLASS

AH SPARKLING BRUT 14

JIM BARRY 14/72  
ANNABELLE'S ROSÉ  
(Clare Valley, SA)

OPAWA SAUVIGNON BLANC 12/68  
(Marlborough, NZ)

RINGBOLT CHARDONNAY 15/90  
(Margaret River, WA)

SMITH & HOOPER MERLOT 14/72  
(Wrattonbully, SA)

AH HOUSE SHIRAZ (Barossa) 12

AH CABERNET SAUVIGNON (Barossa) 14

SISTERS RUN  
CABERNET SAUVIGNON (Barossa) 14/72

### WINE BY THE BOTTLE

#### WHITE

REDFORD DALE VINUM 75  
STELLENBOSCH CHENIN BLANC  
(Stellenbosch, SA)

OPAWA PINOT GRIS 68  
(Marlborough, NZ)

HAY SHED HILL MORRISON'S GIFT 68  
SERIES CHARDONNAY (Margaret River, WA)

LEOPARDS LEAP CHARDONNAY (SA) 92

KWV SAUVIGNON BLANC 75  
(Südsteiermark, SA)

NAUTILUS SAUVIGNON BLANC 92  
(Marlborough, NZ)

BROKENWOOD PINOT GRIS 90  
(Beechworth, Vic)

DREAMSTONE ROUSANNE 80

### SPARKLING & CHAMPAGNE

DUNES & GREENE 65

CHARDONNAY PINOT NOIR

PRIMO ESTATE PROSECCO 80  
(South Australia)

JANSZ PREMIUM 95  
NON VINTAGE CUVEE (Tasmania)

VEUVE CLICQUOT BRUT 295  
CHAMPAGNE (France)

PIERRE GIMONNET & FILS 380  
FRENCH CHAMPAGNE (France)

POL ROGER BRUT NON VINTAGE 495  
FRENCH CHAMPAGNE (France)

#### ROSE

TRIENNES ROSÉ 75  
IGP MEDITERRANEE  
(Provence, France)

#### RED

LANGMEIL THE LONG MILE SHIRAZ 65  
(Barossa Valley, SA)

YALUMBA SANCTUM 65  
CABERNET SAUVIGNON (Coonawarra, SA)

LABORIE CABERNET SAUVIGNON 80  
(Western Cape, South Africa)

WIRRA WIRRA CATAPULT 75  
ELEVATE VINEYARDS SHIRAZ  
(McLaren Vale, SA)

TONIC MCLAREN VALE 95  
GRENACHE (McLaren Vale, SA)

TARRAWARRA ESTATE 110  
PINOT NOIR (Yarra Valley, VIC)

BOWEN ESTATE 110  
CABERNET SAUVIGNON  
(Coonawarra, SA)

SWARTLAND 150

### BEER

Balter XPA 15

Sydney Brewery Lager 13

Sydney Brewery Dark Ale 13

Sydney Brewery Agave Ginger Cider 12

Corona Lager (Mexico) 14

Asahi Premium Rice Lager (Japan) 14

Peroni Nastro Azzurro (Italy) 14

Great Northern Super Crisp Lager 3.5% 13

Heineken 0% (Netherlands) 10

### SPIRITS

#### VODKA

Vodka O 12

Haku 14

Belvedere 14

Grey Goose 16

#### GIN

Hoxton London Dry 12

Hokton Pink Gin 12

Three Cuts Pinot Barrel Gin 16

Three Cuts Chardonnay Gin 16

Three Cuts Cherry Blossom 16

Four Pillars Rare Dry 18

Monkey 47 Dry Gin 22

#### TEQUILA

Jose Cuervo Blanco 12

Orendain Reposado 14

#### MEZCAL

Del Maguey Vida 14

#### RUM

Bundaberg 12

Bacardi Carta Blanca 12

Sailor Jerry 13

#### WHISKY - BLENDED SCOTCH

Johnny Walker Black Label 14

Rosevears Tasmanian 30

Single Malt Whiskey

Laphroaig 22

Glenmorangie 18

Monkey Shoulder 14

The Glenlivet Founder's Reserve 14

Chivas Regal 14

The Glenlivet 16

Bowmore 16

Highland Park 16

Glenfiddich 28

Oban 22

Chivas Regal 20

#### WORLD WHISKEY

Jameson 12

Wild Turkey 12

Woodford Reserve Rye 16

Morris Rutherglen Single Malt 25

Gospel Solera Rye 16

Balvinie 12 18

#### JAPANESE WHISKEY

Fuji Whiskey 25

Nikka From The Barrel 26

#### BOURBON

Jack Daniels 12

Jim Beam 12

Makers Mark 14

Woodford Reserve Bourbon 16

Wild Turkey Master's Keep - Unforgotten 45

Rosevears Tasmania Three Grain 35

#### COGNAC

Hennessy VSOP 20

Hennessy XO 45

#### DIGESTIFS AND LIQUEURS

Cointreau 12

Aperol 12

Pama Pomegranate 12

Vok Creme de Cacao 12

Kahlua 12

Midori 12

Malibu 12

Tia Maria 12

Baileys 12

Galliano Vanilla 14

Canton Ginger 14

Chambord 12

Villa Massa Limoncello 12

Frangelico 12

## COCKTAILS

### SIGNATURE COCKTAILS

AGAIRU HAUSU	23
Vodka O, Sesame oil, Ginger, Cucumber & Vanilla. A Stylized Nod to Argyle House	
GIGGLE AND GROOVE	24
El Dorado Rum, Apple & Maple Syrup, Tonka, Citric. Deep, Rich and Lively	
THE CAMDEN CLOVER	24
Orendain Reposado Tequila, Red Shiso, Watermelon & Toasted Rice	
Light, Vibrant and Refreshing	
LIQUID POETRY	23
Flor de Caña Rum, Sake, Mango, Hojicha, Wasabi & Red Miso	
Citric Complex, Exotic, Spicy	
THE MANOR'S SECRET	22
Hoxton Pink Gin, Caramel & Truffle, Pineapple, Shiso	
Rich, Playful and Mysterious	
CLASSIC COCKTAILS	23
Availbale on request - please ask your server	
IT'S YOUR BIRTHDAY	35
The Ultimate Surprise Birthday Cocktail	
Celebrate in Style with Argyle House	

### MOCKTAILS

LAKEVIEW BLOOM	16
N/A Aperitivo, Rose Water, Violet, Cranberry & Pomegranate	
Floral, Tart, Delicate	
FOLLOW MY SUNSET	16
N/A Tequila, Passion fruit, Yuzu, Coconut & Tonka	
Tropical, Zesty, Aromatic	

#### A Dialogue in Art and Identity

### NEW EYES ON OLD WORLDS

At Argyle House, our curated art collection explores the evolving relationship between history and contemporary culture. This exhibition is a bold interplay of British autocracy and Australian identity, blending the grandeur of the past with the irreverence of the present.

A striking example of this juxtaposition is a noblewoman, painted in the style of 17th-century portraiture, her elaborate ruffled collar and dark robes disrupted by a modern red baseball cap—a playful nod to how contemporary culture reshapes tradition. Elsewhere, the once-ordinary Ford Cortina, a staple of working-class Britain, is reimaged in a minimalist line drawing, transforming the common into the iconic. Similarly, an elegant illustration of Camden's historic bank building anchors the exhibition in local heritage, part of a series celebrating the architectural landmarks that have shaped the area.

These artworks are more than decorative—they are conversations. They ask us to reconsider what we value, how everyday objects gain cultural significance over time, and how history is constantly reframed through a modern lens. At Argyle House, we embrace this dialogue, inviting diners to experience a space where tradition meets transformation, and the past is never static.

Welcome to Argyle House—where old and new exist in harmony, and heritage is always evolving.