



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 39
Marble Score 2+, Juicy And Flavourful

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

RIB-EYE 350g 77
Marble Score 2+, Rich And Succulent

NEW YORKER 300g 60
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 81
Mb 3+, Elegantly Tender

NEW YORKER 350G 76
Mb 3+, Hearty And Robust

AH PREMIUM GRAIN FED 450D
TOMAHAWK 1.2KG-1.4KG 210
Mb 3+, Deeply Marbled, Rich Taste

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

T-BONE 1KG 200
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 - *Cooking time 50 mins+

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 50 FULL 75
Lemon And Herb-Crusted Lamb Ribs

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

SKEWERS

THE ARGYLE RODS (DUO) 78
Inspired by European tradition and reimagined at Argyle House skewered cuts of beef, lamb, or salmon, flame-charred with precision. (Select 2)
A sophisticated expression of land and sea on the grill.

THE ARGYLE RODS (TRIO) 110
Inspired by European tradition and reimagined at Argyle House skewered cuts of beef, lamb, and salmon, flame-charred with precision.
A sophisticated expression of land and sea on the grill.
*Beef can be substituted for Lamb or Salmon.

A Curated Dining Experience



HOUSE SPECIALTIES

TASMANIAN SALMON FILLET 37
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 32
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)



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)

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 17
Slow-Roasted Potato In Beef Dripping Butter, Porcini Cream, Beff Mayonnaise, And Biltong Crumb

ESTATE CHUNKY FRIES (V) (VG) 10

ONION RINGS (V) (VG) 13

MASH (V) (VG) 10

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

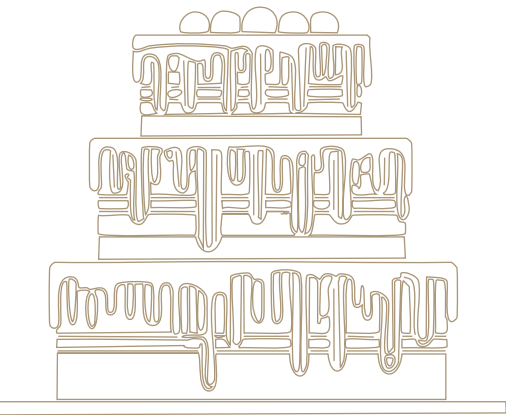
SOUTH AFRICAN BBQ SAUCE 5
South African Sauce With Chutney And Spice

A 12% Surcharge On Sunday And Public Holidays Is Applicable. A Service Fee Of 12% Is Added For Groups Of 11 Or More. - Applicable Every Day. No Split Bills



DESSERTS

MALVA PUDDING	19
A Beloved South African Classic. Warm, Spongy Cake Soaked In A Rich Caramelised Sauce Add Cream \$3. Add Ice Cream \$4. Add Both \$5	
DECONSTRUCTED PAVLOVA	19
Crisp Meringue Shards Layered With Whipped Chantilly Cream, Seasonal Fresh Fruits, And A Drizzle Of Passionfruit Syrup Add Ice Cream \$4	
PISTACHIO CHEESECAKE	19
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	
ICE CREAM SUNDAE	19
Three Generous Scoops Of Premium Ice Cream Dressed In Sauces, Crunchy Toppings, And Finished With A Flourish Of Whipped Cream And House-Made Brittle	
ARGYLE TIRAMISU	19
A classic Italian indulgence reimaged with Argyle House finesse layers of espresso-soaked savoiardi, mascarpone cream, and a dusting of rich cocoa, crafted for a refined and decadent finish to your dining experience.	



LIQUID DESSERTS

AFFOGATO	12
A Timeless Indulgence — A Scoop Of Rich Vanilla Bean Gelato Drowned In A Shot Of Hot Espresso	
FRANGELICO AFFOGATO	20
A Luxurious Take On The Classic — Vanilla Gelato, Hot Espresso, And A Generous Pour Of Frangelico Hazelnut Liqueur	
BAILEYS AFFOGATO	20
A Luxurious Take On The Classic — Vanilla Gelato, Hot Espresso, And A Generous Pour Of Baileys Irish Cream Liqueur	
DISASORANNO AFFOGATO	20
A Luxurious Take On The Classic — Vanilla Gelato, Hot Espresso, And A Generous Pour Of Almond Liquor	

DESSERT & FORTIFIED

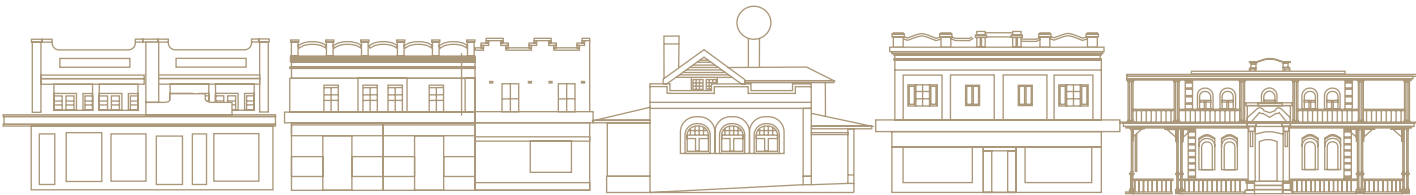
BLEASDALE WISE ON PORT	8
YALUMBA MUSEUM RELEASE OLD ANTIQUE TAWNY 15 YEARS	12

APERITIF & DIGESTIFS

APEROL	12
LIMONCELLO	12
CINZANNO ROSSO	12
CINZANNO BIANCO	12
CAMPARI	12
AMARO AVERNA	13
AMARO MONTENEGRO	14



BREAKFAST MENU



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

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

BEVERAGES

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



WINE LIST

WINE BY GLASS

AH SPARKLING BRUT	14
JIM BARRY ANNABELLE’S ROSÉ (Clare Valley, SA)	14/72
BELENA MOSCATO	14/70
OPAWA SAUVIGNON BLANC (Marlborough, NZ)	12/68
RINGBOLT CHARDONNAY (Margaret River, WA)	15/80
SMITH & HOOPER MERLOT (Wrattonbully, SA)	14/72
ARGYLE HOUSE SHIRAZ (Barossa)	12
WEST CAPE HOWE PINOT NOIR	14/72
ARGYLE HOUSE CAB SAUVIGNON	14
SISTERS RUN CABERNET SAUVIGNON (Barossa)	14/72

WINE BY THE BOTTLE

WHITE

REDFORD DALE VINUM STELLENBOSCH CHENIN BLANC (Stellenbosch, SA)	75
OPAWA PINOT GRIS (Marlborough, NZ)	68
HAY SHED HILL MORRISON’S GIFT SERIES CHARDONNAY (Margaret River, WA)	68
LEOPARDS LEAP CHARDONNAY (SA)	92
KWV SAUVIGNON BLANC (Südsteiermark, SA)	75
NAUTILUS SAUVIGNON BLANC (Marlborough, NZ)	92
BROKENWOOD PINOT GRIS (Beechworth, Vic)	90
DREAMSTONE ROUSANNE	80

SPARKLING & CHAMPAGNE

DUNES & GREENE CHARDONNAY PINOT NOIR	65
PRIMO ESTATE PROSECCO (South Australia)	80
JANSZ PREMIUM NON VINTAGE CUVÉE (Tasmania)	95

VEUVE CLICQUOT BRUT CHAMPAGNE (France)	295
PIERRE GIMONNET & FILS FRENCH CHAMPAGNE (France)	380
R DE RUINART (France)	445
POL ROGER BRUT NON VINTAGE FRENCH CHAMPAGNE (France)	495
KRUG GRANDE CUVÉE GB (France)	1,650

ROSE

TRIENNES ROSÉ IGP MEDITERRANEE (Provence, France)	75
MINUTY PRESTIGE ROSE (Cotes Le, France)	165

RED

LANGMEIL THE LONG MILE SHIRAZ	65
LANGMEIL THE LONG MILE CABERNET SHIRAZ	75
WIRRA WIRRA CATAPULT ELEVATE VINEYARDS SHIRAZ	75
TONIC MCLAREN VALE GRENACHE	95
YALUMBA SANCTUM CABERNET SAUVIGNON	65
BOWEN ESTATE CABERNET SAUVIGNON	110
TERRAZAS RESERVA MALBEC	95
TERRAZAS GRAND MALBEC	290

SOUTH AFRICAN RED WINE

KWV SHIRAZ (Südsteiermark, SA)	78
KWV MERLOT (Südsteiermark, SA)	78
LABORIE MERLOT (Westen Cape, South Africa)	80
LABORIE CABERNET SAUVIGNON	80
VINUM PINOTAGE	75
FAT BASTARD MERLOT (Westen Cape, South Africa)	110
FAT BASTARD PINOTAGE (Westen Cape, South Africa)	90
SWARTLAND CHOCOLATE BLOCK (Swartland, South Africa) - Morney’s Favourite Red	150

BEER

Heineken 0% (Netherlands)	10
Sydney Brewery Agave Ginger Cider	12
Sydney Brewery Lager	13
Sydney Brewery Dark Ale	13
Great Northern Super Crisp Lager 3.5%	13
Corona Lager (Mexico)	14
Asahi Premium Rice Lager (Japan)	14
Peroni Nastro Azzurro (Italy)	14
Balter XPA	15

SPIRITS

VODKA	
Vodka O	12
Haku	14
Belvedere	14
Grey Goose	16
GIN	
Hoxton London Dry	12
Hokton Pink Gin	12
Hendrick Gin	16
Roku Gin	16
Three Cuts Cherry Blossom	16
Four Pillars Rare Dry	18
Monkey 47 Dry Gin	22

TEQUILA

El Jimador Blanco	12
El Jimador Reposado	19
1800 Reposado	19
Volcan de mi Tierra Cristalino	21

MEZCAL

Don Juan Escobar 2 Worm	17
RUM	
Bacardi Carta Blanca	12
Kraken Black Spiced Rum	13
Sailor Jerry Spiced	13
Flor De Cana Dark Rum	15
Elephantom African Rum	16
Appleton Estate 8 Years	16
Bumbu XO	17
Diplomatico Reserva	18
Inner Circle Overproof Cask Strength	19
Zacapa 23 Solera Gran Reserva	20

SCOTCH WHISKY

Johnny Walker Black Label	14
Glen Grant Malt 10 Years	15
Ardbeg Wee Beastie	15
Glenmorangie 10 Years	18
Monkey Shoulder	14
Glenlivet Founder’s Reserve	14
Chivas Regal 12 Years	14
Glenlivet 12 Years	16
Bowmore 12 Years	16
Highland Park 12 Years	17
Glenmorangie La Santa 12 Years	20

Chivas Regal 18 Years	21
Laphroaig 10 Years	22
Glenmorangie La Quinta 14 Years	22
Dalwhinnie Malt 15 Years	22
Ardbeg An Oa	23
Oban 14 Years	26
Glenfiddich 18 Years	28
Lagavulin Malt 16 Years	30

WORLD WHISKEY

Jameson	12
Jack Daniels	12
Wild Turkey	12
Woodford Reserve Rye	16
Gospel Solera Rye	16
Balvinie 12	18
White Horse Blended	15
Suntory Toki	14
Fuji Whiskey Single Blended	23
Morris Rutherglen Single Malt	25
Nikka From The Barrel	26
Lark Symphony No1	28
Lark Classic Cask	35
Lark Dark	48

BOURBON WHISKEY

Jim Beam	12
Makers Mark	14
Woodford Reserve Bourbon	16
Basil Hayden	16
Elijah Craig Small Batch	15
Four Roses	13
Howler Head Banana	12
Old Number 15	12
Wild Turkey Rare	18
Rosevears Tasmania Three Grain	38
Wild Turkey Master’s Keep - Unforgotten	48

COGNAC & GRAPE BASED

Hennessy VSOP	20
Hennessy XO	45
Santiago Queroto Pisco	38

DIGESTIFS AND LIQUEURS

Cointreau	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
Frangelico	12
Amarula	12

COCKTAILS

SIGNATURE COCKTAILS	
AGAIRU HAUSU	23
Sesame Vodka, Ginger, Cucumber & Vanilla. A Stylized Nod to Argyle House	
GIGGLE AND GROOVE	24
Flor de Caña Rum, Apple & Maple Syrup, Tonka, Citric. Deep, Rich and Lively	
THE CAMDEN CLOVER	24
El 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	
LA MALVINA	24
Butter Vodka, Drambuie Honey Spice, Caramel & Lemon	
THE MANOR’S SECRET	23
Hoxton Pink Gin, Caramel & Truffle, Pineapple, Shiso Rich, Playful and Mysterious	
IT’S YOUR BIRTHDAY	35
The Ultimate Surpise Birthday Cocktail Celebrate in Style with Argyle House	
MOCKTAILS	
LAKEVIEW BLOOM	16
N/A Aperitivo, Rose Water, Violet, Cranberry & Pomegranate Floral, Tart, Delicate (MAKE IT ALCOHOLIC \$23)	
FOLLOW MY SUNSET	16
N/A Tequila, Passion fruit, Yuzu, Coconut & Tonka Tropical, Zesty, Aromatic (MAKE IT ALCOHOLIC \$23)	
CLASSIC COCKTAILS	23
Availbale on request - please ask your server	

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.



ENTRÉE		GASTRONOMY FUSION	
HOUSE BAKED BREAD (V)(VG)	16	WHITEFISH CRUDO	29
Charred Heritage Bread, Bush Tomato Butter, Pressed Olive Oil From Ancient Groves		Hiromasa, Grape-Seed Dressing, Red Radish, Shio Kombu	
BEEF CARPACCIO	20	ARGYLE OYSTER PONZU 6PCS	45
Thinly Sliced Raw Beef Tenderloin With Baby Rocket, Capers, And Shaved Parmesan, Drizzled With Truffle Oil		Oysters, Japanese Ponzu, Salmon Roe, Lemon And Chives. (VG) (V)	
SCALLOPS & PROSCIUTTO	30	ARGYLE OYSTER PONZU 12PCS	80
Pan-Seared Japanese Scallops, Prosciutto Dust, Green Apple Purée, Prosciutto Crisp		Oysters, Japanese Ponzu, Salmon Roe, Lemon And Chives (VG) (V)	
BILTONG 100g	18	AVOCAT CEVICHE	24
Traditional South African Air-Dried Beef, Black Pepper, Coriander, Malt Vinegar		Grilled Avocado 6 slices, Beetroot Puree, Grilled Blood Orange Chalaquita, Parmesan Cheese, And Chives (V)	
KING PRAWNS	39	TUNA TATAKI	25
Chargrilled King Prawns, Peri-Peri Sauce, Rosemary & Olive Oil Focaccia, Basil-Infused Oil		Seared Tuna Covered with Black And White Sesame Seeds. Picante Salsa On Top And Special Japanese Ponzu Dressing	
CALAMARI	S18/L29	AH SASHIMI PLATTER 18 PCS	110
Lightly Fried Calamari, Cucumber, Onion, Lemon, Nam Jim Sauce. (GF)		Fresh Salmon, Tuna, Kingfish, Snapper, Scallops, Wasabi And Ginger (GF)	
BOEREWORS SKEWER (SERVES 2)	33	SEAFOOD PLATTERS	
South African Beef Sausages With Coriander & Cumin, Chakalaka & Pap Croquette, BBQ Relish, Onion Rings.		SEAFOOD INDULGENCE ON ICE 295	
TASTING PLATE (SERVES 2-3)	80	An opulent showcase of the sea’s finest treasures, elegantly served on ice. Delicate scallops, rich tuna, silky salmon, and market fresh white fish, oysters, sweet scampi, succulent crab, and king prawns. Accompanied by a refined trio of house crafted sauces Murray Rose, Chilli Jam, and Ponzu to elevate each bite.	
Chef’s Selection Of Seasonal House Specialities		HOT & COLD OCEAN SYMPHONY 395	
APERITIF COCKTAILS		An indulgent feast of the ocean’s finest, artfully presented with both chilled and freshly grilled selections. Savour scallops, tuna, salmon, oysters, scampi, crab, and prawns served on ice, paired with lobster, grilled fish, charred prawns, and steaming mussels. Accompanied by our trio of house crafted sauces Murray Rose, Chilli Jam, and Ponzu for a truly elevated dining experience.	
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			
CASA ARGYLE SANGRIA	19		
A refreshing house blend of premium wines, fresh seasonal fruits, and a splash of citrus			

