



## 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

**PACIFIC OYSTER PONZU 6PCS** 32  
Oysters, Japanese Ponzu, Salmon Roe,  
Lemon And Chives. (VG) (V)

**PACIFIC OYSTER PONZU 12PCS** 44  
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 E

**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 37  
Marble Score 2+, Juicy And Flavourful

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

RIB-EYE 350g 75  
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 73  
Mb 3+, Hearty And Robust

RIB-EYE 400G 89  
Mb 3+, Intensely Flavoured And Juicy

### AH PREMIUM GRAIN FED 450D

RUMP 500G 81  
Mb 6+, Deeply Marbled, Rich Taste

RIB-EYE 300G 135  
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 49 FULL 68  
Richly Marinated, Fall-Off-The-Bone Beef Ribs

PORK RIBS HALF 49 FULL 68  
Tender Pork Ribs With House-Made Glaze

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

ARGYLE RIBS PLATTER 89  
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

ICEBERG ROYALE (V) 19  
Crisp Wedge Of Iceberg Lettuce With Cherry Tomatoes,  
Pancetta Crisps, Fried Shallots, Cranberries, Walnuts,  
Blue Cheese Crumble, And Ranch Drizzle

AEGEAN GROVE SALAD (V) (VG) 19  
Cos Lettuce, Marinated Olives, Tomato, Cucumber,  
Red Onion, Crumbled Feta, Greek Dressing

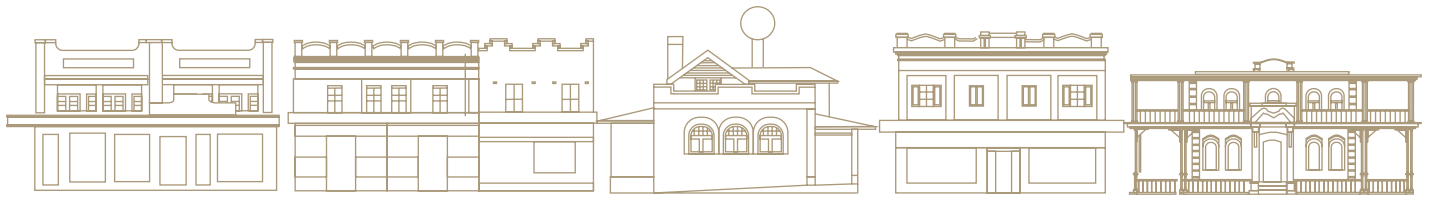
BURNT EMBER PUMPKIN (V) 22  
Harissa-Roasted Pumpkin, Burrata, Pepitas,  
Candied Walnuts, And Orange-Infused Oil

ARGYLE HASSELBACK (V) 17  
Slow-Roasted Potato In Beef Dripping Butter,  
Porcini Cream, Crème Fraîche, And Biltong Crumb  
Add Fresh Shaved Truffle +6

ESTATE CHUNKY FRIES (V) (VG) 10

ONION RINGS (V) (VG) 13

MASH (V) (VG) 10



## == JAPANESE MAIN MENU ==

<b>ARGYLE SASHIMI PLATTER 18 PCS</b>	<b>71</b>
Fresh Salmon, Tuna, Kingfish, Snapper, Scallops, Wasabi And Ginger (GF)	
<b>PATAGONIAN TOOTHFISH</b>	<b>63</b>
Marinated Toot-Fish For 3 Days In Caramelised Miso, Pickled Vegetable, Masago, Miso Jelly (GF)	
<b>CHIRASHI</b>	<b>32</b>
Japanese Rice, Fresh Seafood, Seasonal Sea Urchin Or Uni, Caviar & Ikura (GF)	
<b>VEGETARIAN MAKIMONO</b>	<b>26</b>
Avocado, Cucumber, Carrots, Pineapple, Asparagus, Mango, Sesame Seeds, Picante Salsa, Red Radicchio Lettuce (V) (VG) (GF)	
<b>SUSHI TASTING MENU</b>	<b>25</b>
Fresh Tuna, Seared Salmon And Wagyu Tataki (GF)	
<b>DYNAMITE ROLL</b>	<b>25</b>
Teriyaki Chicken, Avocado, Spring Onion, Tobiko, Sesame Seeds, Chives & Argyle Spicy Sauce	
<b>CRISPY CALIFORNIA SALMON</b>	<b>24</b>
Fresh Salmon, Avocado, Cucumber & Cream Cheese	
<b>CHICKEN TERIYAKI SUSHI 8PCS</b>	<b>18</b>
Chicken & Avocado with Sesame Seeds	

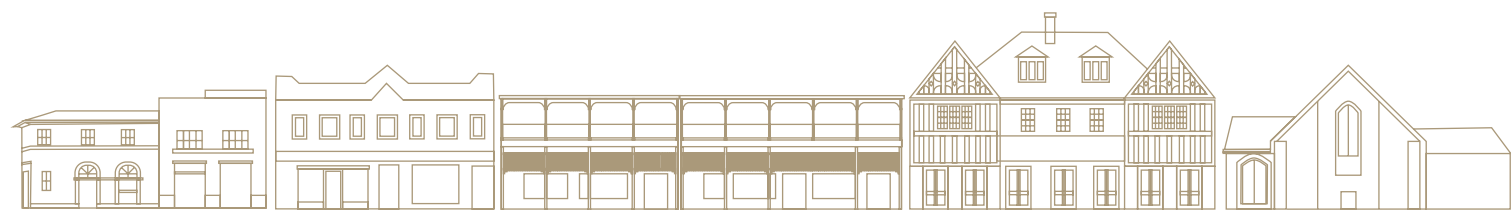
*A Curated  
Dining  
Experience*

## == HOUSE SPECIALTIES ==

<b>TASMANIAN SALMON FILLET</b>	<b>36</b>
Pea Purée, Potato Pavé, Roasted Celeriac & Peas (GF, NF)	
<b>GRILLED WHITE PYRENEES LAMB CUTLETS</b>	<b>44</b>
Labneh, Russet Potatoes, Baby Fennel, Rocket, Pomegranate, Dill Salad (GF, NF)	
<b>CORNFED CHICKEN SUPREME</b>	<b>30</b>
Sous-Vide Chicken, Corn & Pancetta Purée, Confit Egg Yolk, Potato Gratin (GF, NF)	
<b>DOUBLE WAGYU BEEF BURGER</b>	<b>35</b>
Double Wagyu Beef Patty, Cheddar, Lettuce, Burger Sauce, Tomato, Onion Rings. Served With Crunchy Chips Or House Salad	
<b>ROASTED MISO EGGPLANT</b>	<b>32</b>
Fable Mushroom, Cannellini Beans, Citrus Yoghurt, Crispy Mushroom, Fresh Herbs. (VG) (V)	

## == ARGYLE SAUCES ==

<b>SMOKEY BARREL RELISH</b>	<b>5</b>
A Rich, Tangy Barbecue-Style Relish	
<b>SAVANNA HEAT</b>	<b>5</b>
Bold And Fiery African-Style Chilli Sauce	
<b>CRACKED PEPPER CREAM</b>	<b>5</b>
Classic Peppercorn Sauce With Cream	
<b>VELOUTÉ BLANC</b>	<b>5</b>
Silky Garlic Cream With A Touch Of Butter And Herbs	
<b>BLUE VEIN SILK</b>	<b>5</b>
Decadent Blue Cheese Sauce	
<b>FORAGED FOREST CREAM</b>	<b>5</b>
Earthy Mushroom Reduction Enriched With Cream	
<b>ARGYLE SIGNATURE JUS</b>	<b>8</b>
Slow-Simmered Veal Jus With Red Wine	
<b>CHIMICHURRI ROJO</b>	<b>5</b>
Traditonal Chimichurri with Lemon, Lime, Parsley & Garlic	
<b>MONKEY GLAND</b>	<b>5</b>
South African Sauce With Chutney And Spice	



## DESSERTS

### MALVA PUDDING

18

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

18

Crisp Meringue Shards Layered With Whipped Chantilly Cream, Seasonal Fresh Fruits, And A Drizzle Of Passionfruit Syrup  
Add Ice Cream \$4

### PISTACHIO CHEESECAKE

18

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 SANDWICH DUO

18

Two Handcrafted Ice Cream Sandwiches – Rotating Flavours Of House-Baked Cookies Hugging Artisan Ice Cream  
A Nostalgic Indulgence

### ICE CREAM SUNDAE

18

Three Generous Scoops Of Premium Ice Cream Dressed In Sauces, Crunchy Toppings, And Finished With A Flourish Of Whipped Cream And House-Made Brittle

### CHEESE PLATTER

39

A Curated Selection Of Local And Imported Cheeses, Paired With Lavosh, Water Crackers, Dried Fruits, House-Made Preserves

## LIQUID DESSERTS

### AFFOGATO

12

A Timeless Indulgence — A Scoop Of Rich Vanilla Bean Gelato Drowned In A Shot Of Hot Espresso

### ESPRESSO MARTINI

22

Bold Espresso Shaken With Vodka And Coffee Liqueur, Served Ice-Cold – The Perfect After-Dinner Pick-Me-Up

### BAILEYS CHOCOLATE DREAM

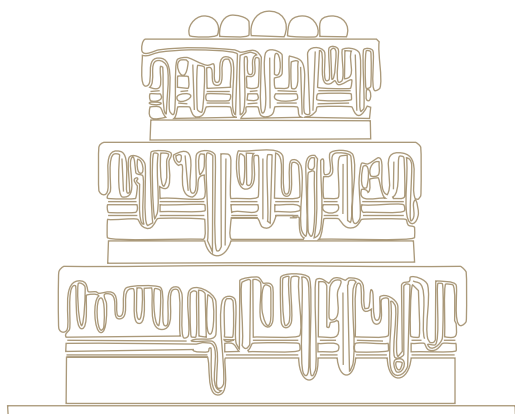
22

Velvety Baileys Irish Cream Blended With Dark Chocolate And A Touch Of Cream. Served Over Ice

### FRANGELICO AFFOGATO

20

A Luxurious Take On The Classic — Vanilla Gelato, Hot Espresso, And A Generous Pour Of Frangelico Hazelnut Liqueur





## BREAKFAST MENU

### ARTISANAL MORNING STARTERS- FRESHLY BAKED PASTRIES

House-Made Croissants, Pastries,  
And Buttery Brioche Served With Cultured Butter,  
Seasonal Local Preserves, And Whipped Honey

18

### GRANOLA & YOGHURT PARFAIT

Spiced Nut And Oat Granola Layered  
With Local Honey-Infused Yoghurt  
And Seasonal Fruits

19

### EGGS ROYALE

Buttered Brioche Topped With  
Tasmanian Smoked Salmon,  
Soft Poached Eggs, And Hollandaise

24

### SIMPLE EGGS ON TOAST

Two Free-Range Eggs, Cooked  
To Your Liking, Served with Sourdough

15

### COUNTRY FARM OMELETTE

Free-Range Eggs With Aged Cheddar,  
Heirloom Tomatoes, Wild Mushrooms,  
And Fresh Herbs, Served With Sourdough (V)

22

### WAGYU STEAK & EGGS

Chargrilled Wagyu Sirloin With Truffle  
Scrambled Eggs, Roasted Vine Tomatoes,  
And Red Wine Jus

36

### RICOTTA HOTCAKES

Fluffy Ricotta-Infused Hotcakes With  
Caramelized Pear, Toasted Almonds,  
And Local Honeycomb

22

### BRIOCHE FRENCH TOAST

Vanilla Bean-Soaked Brioche,  
Brule Banana, Macadamia Crumble,  
Whiskey-Maple Syrup And Lime Custard

23

### CLASSIC BACON & EGG ROLL

Soft Milk Bun Filled With Crispy  
House-Smoked Bacon, Pan-Fried  
Free-Range Eggs, And A Choice Of  
House Made Tomato Relish Or  
Honey Spiced Aioli

15

### HUEVOS AVOCADO TOAST

Avocado, Mix Of Gouda & Smoked Cheddar,  
Pico De Gallo, Sour Cream, Poached Eggs.  
Served on Sourdough

22

### CHILLI EGGS

Scrambled Eggs, Fetta, Pickled Chilli,  
Fresh Herbs, Dukkha Oil. Served With Sourdough

21

### ARGYLE BAKED EGGS

Danish Fetta, Roma Tomatoes, Harissa, Sujuk  
A Hint Of Chilli. Served With Sourdough

23

### FARMHOUSE BREAKFAST PLATE

Eggs Cooked To Preference, Crispy  
Bacon Rashers, Grilled Heirloom  
Tomatoes, Hash Browns, Sautéed Mushrooms,  
And Toasted Sourdough

27

## BEVERAGES

### COFFEE

Espresso, Flat White, Latte, Cappuccino, Macchiato,  
Long Black, Hot Chocolate, Chai Latte

5/6

### ADD ON

Soy Milk, Almond Milk, Lactose Free,  
Extra Shot, De-caffeinated

+0.8

### TEA FOR TWO

English Breakfast, Earl Grey, Green Tea,  
Chamomile, Lemon & Ginger

8

## COLD BEVERAGES

### SOFT DRINKS

Coke, Coke No Sugar, Lemonade, Fanta,  
Lemon Squash, Creaming Soda, Lemon Lime Bitters

6

### MINERAL WATER

San Pellegrino Sparkling Mineral Water 750ml,  
Acqua Panna Still Mineral Water 750ml

10

### ICED CHOCOLATE

With Cream & Ice Cream

8

### ICED COFFEE

With Cream & Ice Cream

8

### JUICES

Orange, Apple or Pineapple

8

### ICED LATTE

Served With Ice

8



## WINE LIST

### WINE BY GLASS

HENKELL TROCKEN 18  
DRY-SEC SPARKLING  
(Wiesbaden, Germany)

JIM BARRY 14/68  
ANNABELLE'S ROSÉ  
(Clare Valley, SA)

OPAWA SAUVIGNON BLANC 15/75  
(Marlborough, NZ)

RINGBOLT CHARDONNAY 19/95  
(Margaret River, WA)

SMITH & HOOPER MERLOT 14/70  
(Wrattonbully, SA)

JOHN DUVAL SHIRAZ 15/75  
(Barossa, SA)

BOWEN ESTATE 22/110  
CABERNET SAUVIGNON  
(Coonawarra, SA)

### WINE BY THE BOTTLE

#### WHITE

REDFORD DALE VINUM 65  
STELLENBOSCH CHENIN BLANC  
(Stellenbosch, SA)

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

CORTE GIARA PINOT GRIGIO 70  
(Veneto, Italy)

THELEMA MOUNTAIN VINEYARDS 75  
SAUVIGNON BLANC  
(Stellenbosch, SA)

BROKENWOOD PINOT GRIS 80  
(Beechworth, Vic)

### SPARKLING

DUNES & GREENE 65  
CHARDONNAY PINOT NOIR

PRIMO ESTATE PROSECCO 80  
(South Australia)

JANSZ PREMIUM 95  
NON VINTAGE CUVEE (Tasmania)

### ROSE

TRIENNES ROSÉ 75  
IGP MEDITERRANEE  
(Provence, France)

### RED

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

YALUMBA SANCTUM 75  
CABERNET SAUVIGNON  
(Coonawarra, SA)

WIRRA WIRRA CATAPULT 80  
ELEVATE VINEYARDS SHIRAZ  
(McLaren Vale, SA)

SAINT CLAIR MARLBOROUGH 85  
PINOT NOIR (Marlborough, NZ)

TONIC MCLAREN VALE 98  
GRENACHE (McLaren Vale, SA)

TARRAWARRA ESTATE 100  
PINOT NOIR (Yarra Valley, VIC)

SWARTLAND 160  
CHOCOLATE BLOCK  
(Swartland, South Africa)

### DESSERT & FORTIFIED

BLEASDALE WISE ON PORT 8/58  
Langhorne Creek, SA)

YALUMBA MUSEUM 12/68  
RELEASE OLD ANTIQUE  
TAWNY 15 YEARS  
(Barossa, SA)

## BEER

Balter XPA	15
Sydney Brewery Lager	13
Sydney Brewery Dark Ale	13
Sydney Brewery Agave Ginger Cider	12
Powder Monkey Pilsner	13
Powder Monkey Pale Ale	13
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
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### 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	
ARGYLE LANE	24
Del Maguey Mezcal, Dry Fino Sherry, Macadamia, Matcha & Lychee. Deep, Smoky, Nostalgic.	
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.	

### MOCKTAILS

THE CAMDEN CHRONICLE	16
N/A Gin, Honey, Macadamia & Shiso Nutty, Herbal, Earthy	
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 reimagined 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.