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**COLD BAR**

Smoked Potato Tart with 10g Sterling Caviar and Crème Fraîche \$49  
Caviar with Crisps and Crème Fraîche  
- Sterling 50g \$185  
California, USA  
- N25 Kaluga, Russian Sturgeon 50g \$350  
Yunnan, China  
Freshly Shucked Oysters with Mignonette Sauce  
- Merimbula, Sydney Rock \$6.5 each  
Yellowfin Tuna with Lemon, Black Sesame and Davidson Plum \$32  
Crudo of Coral Trout with Mandarin, Gin and Red Vein Sorrel \$32

**SALADS AND OTHER THINGS**

Baby Cos Salad with Walnuts, Bacon and Buttermilk Dressing \$26  
Ash Roasted Beetroot with Buffalo Ricotta, Pecans and Barley \$26  
Burraduc Buffalo Mozarella with Muscatel Grapes, Pine Nuts and Mint \$29  
Steak Tartare with 12 Month Pyengana Cheddar and Potato Crisps \$35  
House Smoked Berkshire Leg Ham with Grilled Pineapple, Onion Cream and Tonka Bean \$26  
Joselito Iberico Jamon, David Blackmore's Wagyu Bresaola and Fratelli Galloni Parma Prosciutto \$39  
Wood Fire Grilled Bone Marrow with Mushroom Crust and Herb Salad \$34

**HOT STARTERS**

Wood Fire Grilled Paspaley Pearl Meat with Desert Lime Salsa \$48  
Abrolhos Island Scallops with Fermented Red Chilli Salsa and Lime \$34  
Sautéed Prawns with Globe Artichoke and Soft Polenta \$32  
Charcoal Roasted Whole Prawns Peeled and Marinated \$39  
Fried Calamari\* with Macadamia Tarator, Finger Limes and Kampot Pepper \$32  
Charcoal Roasted Chorizo with Green Peppers, Okra and Black Beans \$29

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**PASTA**

Sautéed Abalone, King Brown Mushrooms and Bottarga with Maltagliati Pasta \$42  
Seared King Prawns with Goats Cheese Tortellini, Burnt Butter, Pine Nuts and Raisins \$39  
Beef Shin Ragu with Casarecce, San Marzano Tomatoes and Gremolata \$32

**SEAFOOD FROM THE CHARCOAL OVEN**

King George Whiting\* with Soft Herbs and Aioli \$55  
Rock Flathead with Carrot Puree, Fennel and Olive Seeds \$52  
Coral Trout with Coconut, Chilli and Curry Leaves \$55  
Swordfish with Carrot Puree, Fennel and Olive Seeds \$52  
Eastern Rock Lobster with Kombu Butter 800g \$160

**MAIN PLATES**

Australian Wild Greens Spanakopita \$49  
Steak Diane Pie with Potato Puree (40 Minutes) \$49  
Roasted Squid Ink Rice with Moreton Bay Bug and Aioli (30 minutes) \$62

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**COOKED OVER FIRE**

Free Range Chicken with Jerusalem Artichoke, Sage and Burnt Butter (50 Minutes) \$49  
House Made Italian Pork Sausages with Borlotti Beans and Cipollini Onions \$45  
Bangalow Pork Chop with Curry Leaves, Black Peppercorns and Caramelised Whey \$49  
Milly Hill Lamb Chops and Cutlets with Traditional Mint Jelly \$62

**BEEF FROM THE WOOD FIRED GRILL**

WE BUTCHER IN HOUSE DAILY, THEREFORE AVAILABILITY CANNOT BE GUARANTEED

**DAVID BLACKMORE'S RUBIA GALLEGA**

*All Beef From 6+ Marble Score Animals*

Eye of Chuck 240g 34 days \$69  
Topside 240g 34 days \$59  
Blade 240g 34 days \$59

**COPPERTREE FARMS DRY AGED FRIESIAN**

*60 Month Old Pasture Raised Stud Cows*

Rib Eye on the Bone 750g 69 days \$150  
Scotch 350g 69 days \$89

**CAPE GRIM DRY AGED 36 MONTH OLD GRASS FED**

Rib Eye on the Bone 350g 44 days \$89  
T-Bone 450g 29 days \$75

Sirloin on the Bone 400g 29 days \$75

Rump 350g 38 days \$69

Fillet 250g \$65

Fillet 'Minute Style' with Café de Paris Butter 250g \$65

**SIDES**

Boiled Mixed Greens with Olive Oil and Lemon \$14  
Brussel Sprouts with Speck and Chestnuts \$18  
Wood Fire Grilled Sugarloaf Cabbage with Guanciale \$16  
Sautéed Mixed Peppers with Garlic and Sherry Vinegar \$18  
Charcoal Roasted Sprouting Cauliflower with Ajoblanco, Grapes and Almonds \$18  
Wood Fire Grilled Bitter Greens with Anchovy, Chilli and Parmesan \$16  
Mushy Peas with Slow Cooked Egg \$15  
Baby Carrots with Pedro Ximenez and Hazelnuts \$18  
Sautéed Mixed Mushrooms \$18  
Charcoal Roast Japanese Pumpkin and Sweet Potato with Garlic Yoghurt \$16  
Potato Puree \$14  
Sebago Potatoes Sautéed with Wagyu Fat, Garlic and Rosemary \$18  
Hand Cut Chips \$12  
Potato and Cabbage Gratin \$18/\$22  
"Mac and Cheese" (contains speck) \$16/\$21

**SIDE SALAD**

Radicchio, Cos and Endive Salad with Burnt Honey Vinaigrette \$14

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**RESTAURANT OPENING HOURS**

TUESDAY TO FRIDAY LUNCH - 12 TO 2.30PM

TUESDAY TO FRIDAY DINNER 6 TILL LATE

SATURDAY DINNER 5.30 TILL LATE

**5% SERVICE FEES APPLIES TO ALL TABLES UP TO 8 PEOPLE**

**10% DISCRETIONARY SERVICE CHARGE APPLIES TO ALL GROUPS OF 8+**

**15% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS**

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