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**COLD BAR**

10g Sterling Caviar with Smoked Potato Rosti and Crème Fraîche \$49  
Caviar with Crisps and Crème Fraîche  
- Sterling 125g \$450  
California, USA  
- Ars Italica, Royal Oscietra 125g \$675  
Ticino, Italy  
- N25 Kaluga, Russian Sturgeon  
30g \$210 / 125g \$680  
Yunnan, China  
Freshly Shucked Oysters with Mignonette Sauce  
- Merimbula, NSW, Sydney Rock \$6.5 each  
- Coffin Bay, SA, Pacific \$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, Avocado, Cherry Tomato and Jalapeno Chilli Salad \$29  
Ash Roasted Beetroot with Buffalo Ricotta, Pecans and Barley \$29  
Burraduc Buffalo Mozarella with Globe Artichokes, Broad Beans and Pistachios \$32  
Wood Fire Grilled Baby Octopus with Cannellini Beans and Fermented Red Chilli Salsa \$32  
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

**HOT STARTERS**

Wood Fire Grilled Paspaley Pearl Meat with Desert Lime Salsa \$48  
Abrolhos Island Scallops with Truffle Butter \$39\*\*  
Charcoal Roasted Whole Prawns Peeled and Marinated \$39  
Fried Calamari\* with Macadamia Tarator, Finger Limes and Kampot Pepper \$32  
Kinkawooka Mussels with Jamon XO, Smoked Tomatoes and White Beans \$29  
Charcoal Roasted Chorizo with Green Peppers, Okra and Black Beans \$29  
Wood Fire Grilled Salted Wagyu Tongue with "Reuben" Condiments \$32  
Redgate Farm Quail with Witlof, Pomegranate and Walnuts \$36

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**PASTAS AND POLENTA**

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  
Sautéed Prawns with Globe Artichoke and Soft Polenta \$32\*\*

**SEAFOOD FROM THE CHARCOAL OVEN**

King George Whiting\* with Soft Herbs and Aioli \$55  
Coral Trout with Coconut, Chilli and Curry Leaves \$55  
Swordfish with Carrot Puree, Fennel and Olive Seeds \$52

**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) \$52\*\*  
Redgate Farm Duck with Blood Orange, Rosemary and Duck Sauce \$65  
Bangalow Pork Chop with Curry Leaves, Black Peppercorns and Caramelised Whey \$52  
House Made Italian Pork Sausages with Roasted Celeriac Puree and Cipollini Onions \$52  
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 DRY AGED FULL BLOOD WAGYU**  
*All Beef From 9+ Marble Score Animals*  
Eye of Chuck 240g 21 days \$95  
Blade 240g 21 days \$72  
Topside 240g 21 days \$59  
**DAVID BLACKMORE'S DRY AGED ROHNES**  
*All Beef From 6+ Marble Score Animals*  
Rib Eye on the Bone 500g 21 days \$230  
Sirloin 300g 21 days \$139  
Rumpcap 240g 21 days \$105  
Rump 240g 21 days \$89  
Skirt 240g 21 days \$59  
**CAPE GRIM DRY AGED 36 MONTH OLD GRASS FED**  
Rib Eye on the Bone 350g 58 days \$89  
T-Bone 400g 23 days \$75  
Fillet 250g \$68  
Fillet 'Minute Style' with Café de Paris Butter 250g \$68

**SIDES**

Boiled Mixed Greens with Olive Oil and Lemon \$16  
Brussel Sprouts with Speck and Chestnuts \$18  
Sautéed Shishito Peppers with Garlic and Sherry Vinegar \$18  
Wood Fire Grilled Sugarloaf Cabbage with Guanciale \$18  
Charcoal Roasted Sprouting Cauliflower with Ajoblanco, Grapes and Almonds \$18  
Wood Fire Grilled Bitter Greens with Anchovy, Chilli and Parmesan \$18  
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 \$18  
Potato Puree \$16\*\*  
Sebago Potatoes Sautéed with Wagyu Fat, Garlic and Rosemary \$18  
Hand Cut Chips \$13  
Potato and Cabbage Gratin \$18/\$22  
"Mac and Cheese" (contains speck) \$16/\$21

\*\* FRESH AUSTRALIAN BLACK TRUFFLE AVAILABLE AS A SUPPLEMENT. 5G \$20

\*SEAFOOD SUPPLIED BY BRUCE COLLIS

DRY AGED BEEF DOES NOT BENEFIT FROM COOKING PAST MEDIUM RARE

MAN FIRST USED FIRE TO ROAST CHICKEN. THERE IS NO REASON TO BELIEVE THAT IT ISN'T STILL THE BEST METHOD. TASTE THE DIFFERENCE!

**SIDE SALAD**

Radicchio, Cos and Endive Salad with Burnt Honey Vinaigrette \$16

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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**

[CLICK TO MAKE A RESERVATION](#)