

COLD SEAFOOD BAR

Caviar with Potato Crisps, Sour Cream and Chive
- Sterling Caviar 50g 275

Freshly Shucked Oysters with Mignonette Sauce
-Merimbula Rocks, NSW 7 each
-Smoky Bay Pacifics, SA 7 each

Kingfish with Davidson Plum, Kombu and Verjuice 36

COLD STARTERS

“Caesar” Cos, Lardo, White Anchovies, Egg, Parmesan and Sourdough Croutons 26

Albany Asparagus with Lobster, Capers and Lemon, Herbs 32

Wood Fired Grilled Fremantle Octopus with Hommus and Preserved Lemon 29

Prosciutto Di San Daniele with Pear, Guindilla and Sourdough 33

My Steak Tartare with Potato Crisps 35

Wagin Duck Liver Parfait with Blood Orange Gel on Spiced Bread 26

HOT STARTERS

Charcoal Abrolhos Island Scallops with Aleppo Pepper and Orange Oil 35

Charcoal Roasted King Prawns with Roasted Cherry Tomato, Kaffir Lime and Cracked Wattleseed 32

Fried Calamari with Macadamia Tarator and Saltbush 33

Wood Fired Cape Grim Dry Aged 36 Month Old Grass Fed Rump, Fire Roasted Chillies, Herbs and Olive Oil 35

House Made Charcoal Roast Chorizo, Potato and White Beans 29

PASTA

Seared King Prawns** with Goats Cheese Tortellini, Burnt Butter, Pine Nuts and Raisins 39/57

Wagyu Bolognese with Hand Cut Fettuccine 30/45

Semolina Noodles, Kombu, Soy Cured Yolk and Bottarga 39

SEAFOOD FROM THE CHARCOAL OVEN

*Dhu Fish 55

All Fish Fillets Served with Aioli and Herbs

West Australian Rock Lobster 500g with Kombu Butter 125

**Marine stewardship council approved which means these fish and shellfish will now be sustainable forever

MAIN PLATES

Australian Wild Greens Spanakopita with Harissa and Garlic Yoghurt 49

David Blackmore’s Wagyu Brisket Pie, Sweet Potato Puree & Pie Sauce 49

Pork Belly with Tare and Soy Cured Yolk 59

COOKED OVER FIRE

Wood Fired Mt Barker Free Range Chicken with Chipolte Glaze, Cracked Spice and Grilled Lime (50 Minutes) 49

Wood Fired Wagin Duck Breast with Kumquat Marmalade 45

Wood Fired Grilled Albany Ultra White Lamb with Mint Jelly 48

Wood Fired Grilled White Rocks Veal Cutlet 60

BEEF FROM THE WOOD FIRED GRILL

We Butcher In House Daily Therefore Availability Cannot Be Guaranteed

Dry Aged Beef Does Not Benefit From Cooking Past Medium Rare

* Recommended Rare to Medium-Rare

DAVID BLACKMORE’S DRY AGED FULL BLOOD WAGYU

All Blackmores Wagyu From 9+ Marble Score Animals

Eye Chuck 300g 34 days 80

ROBBINS ISLAND WAGYU

(all beef from 9+ marble score animals)

Rib-eye on the bone 500g 260

CAPE GRIM DRY AGED 36 MONTH OLD GRASS FED

Sirloin on the Bone 400g 41 days 85

Rib-eye on the Bone 350g 41 days 79

T-Bone 400g 41 days 69

Rump 350g 41 days 65

BLACKWOOD VALLEY DRY AGED 24 MONTH OLD GRASS FED

Rib-Eye on the Bone 350g 45 days 79

Sirloin on the Bone 400g 45 days 75

Fillet 250g 65

SIDES

Boiled Mixed Greens with Extra Virgin Olive Oil and Lemon 13

Warm Salad of Brussel Sprouts, Green Apple, and Goats Curd 15

Sauteed Green Peas with Pancetta Lardons, Garlic, Butter and Lemon 13

Roasted Cauliflower, Cafe De Paris Butter, Garlic Yoghurt 25

Roasted Broccolini with Romesco 13

Charcoal Oven Roast Pumpkin, Sweet Potato with Burnt Butter and Garlic Yoghurt 15

Wood Fire Grilled Creamed Corn with Chipotle Chilli Butter and Manchego Cheese 13

Onion Rings 14

Potato Puree 13

Hand Cut Chips 10

Potato and Cabbage Gratin 18/22

“Mac and Cheese”(contains speck) 15

SIDES SALADS

Cos, Endive and Radicchio Salad with Burnt Honey Vinaigrette 13

Red Cabbage, Pear and Kohlrabi Slaw with Cabernet Vinegar 12

Buffalo Ricotta with Heirloom Tomato and Sourdough 14

*Fresh Sourdough Supplied By Mary St Bakery
Butter Supplied By Coppertree Farms*

Credit cards incur a processing fee of 1.0% to 1.5%. Debit card fees are 0.5% to 1.0%. EFTPOS no charge. ‘Tap and Go’ incurs debit/credit card fee. External payment Apps incur additional fees. 10% discretionary service charge applies to all groups of 10+. , 15% on public holidays, 5% service fee applies Monday to Sunday

SAUCES AVAILABLE TO ORDER

Jalapeno Hot Sauce
Béarnaise
Harissa
Horseradish Cream

CONDIMENT SERVICE

Mustards

[CLICK HERE
TO MAKE A RESERVATION](#)