
COLD BAR

Caviar with Crisps and Crème Fraîche
- Sterling 50g 255
California, USA
- N25 Kaluga, Russian Sturgeon 50g 350
Yunnan, China
Freshly Shucked Oysters with Mignonette
- Merimbula, NSW, Sydney Rock 7 each
Yellowfin Tuna with Lemon, Black Sesame and
Davidson Plum 38
Crudo of Gold Spot Trevally with Coconut, Jalapeno
and Curry Leaves 34
Joselito Iberico Jamon, Wagyu Bresaola and
Fratelli Galloni Parma Prosciutto 45

SALADS AND OTHER THINGS

Baby Cos, Avocado, Cherry Tomato and
Jalapeno Chilli Salad 22
Buffalo Mozzarella with Globe Artichoke, Pistachio and
Mint 26
Wood Fire Grilled Baby Octopus with Charred Eggplant
and Ash Chimi Churri 38
Truffled Egg Tart with Truffle Cream 52
Steak Tartare with 12 Month Pyengana Cheddar and
Potato Crisps 32 **
House Smoked Berkshire Leg Ham with
Grilled Pineapple, Onion Cream and Tonka Bean 29
Wood Fire Grilled Bone Marrow with
Mushroom Crust and Herb Salad 21 **

Wood Fire Grilled Paspaley Pearl Meat with
Desert Lime Salsa 49
Abrolhos Island Scallops with Jamon XO 12 each
Charcoal Roasted Whole Prawns Peeled and
Marinated 46
Fried Calamari* with Macadamia Tarator, Saltbush
and Kampot Pepper 36
Charcoal Roasted Coral Trout Wings with Native
Tamarind Sambal and Burnt Lime 32
Wood Fire Grilled Morcilla with Roasted Apple Salsa
and Walnuts 29
Charcoal Roasted Pippies with
Pork Belly Smoked Tomatoes and Kaffir Lime 34
Charcoal Roasted Chorizo with Green Peppers,
Okra and Black Beans 32
Wood Fire Grilled Salted Wagyu Tongue with
"Reuben" Condiments 32

PASTA

Wagyu Oxtail and Silverbeet Agnolotti with
Black Truffle 52
Seared King Prawns with Goats Cheese Tortellini,
Burnt Butter, Pine Nuts and Raisins 46
Wagyu Shin Ragu with Casarecce, San Marzano
Tomatoes and Gremolata 32

SEAFOOD FROM THE CHARCOAL OVEN

King George Whiting* with Soft Herbs and Aioli 62
Coral Trout with Coconut, Chilli and Curry Leaves 59
Swordfish with Kombu Butter and Sea Herbs 57
Eastern Rock Lobster with Herb Butter 1kg 215

MAIN PLATES

Australian Wild Greens Spanakopita 49
Roasted Bomba Rice with Grilled Mushrooms and
Black Truffle 62
Steak Diane Pie with Potato Puree
(40 Minutes) 49
Half Eastern Rock Lobster Thermidor 500g 125

COOKED OVER FIRE

Free Range Chicken with Parsnip Puree,
Chicken Jus and Rosemary (50 Minutes) 55
Bangalow Pork Chop with Curry Leaves,
Black Peppercorns and Caramelised Whey 55
House Made Italian Pork Sausages with
Borlotti Beans and Cipollini Onions 52
Milly Hill Lamb Chops and Cutlets with
Traditional Mint Jelly 55

BEEF FROM THE WOOD FIRED GRILL

WE BUTCHER IN HOUSE DAILY, THEREFORE
AVAILABILITY CANNOT BE GUARANTEED

DAVID BLACKMORE'S DRY AGED MISHIMA

All Beef From 9+ Marble Score Animals

Oyster Blade 240g 15 days 135

Eye of Chuck 240g 15 days 85

Skirt 240g 15 days 69

DAVID BLACKMORE'S FULL BLOOD WAGYU

All Beef From 9+ Marble Score Animals

Chuck Roll 400g 130

Topside 240g 69

PROVENIR DRY AGED GRASS FED ANGUS

Rib Eye on the Bone 400g 54 days 95

COPPERTREE FARMS DRY AGED FRIESIAN

60 Month Old Pasture Raised Stud Cows

Scotch 400g 50 days 95

CAPE GRIM DRY AGED 36 MONTH OLD GRASS FED

Rib Eye on the Bone 400g 57 days 95

Fillet 250g 72

Fillet 'Minute Style' with Café de Paris Butter 250g 72

SIDES

Boiled Mixed Greens with Olive Oil and Lemon 12
Sautéed Padron Peppers with Garlic and
Sherry Vinegar 19
Brussel Sprouts with Speck and Chestnuts 18
Mushy Peas with Slow Cooked Egg 18
Sautéed Mixed Mushrooms 19
Charcoal Roasted Jerusalem Artichokes with Brown
Butter and Sage 19 **
Charcoal Roasted Japanese Pumpkin and Sweet
Potato with Garlic Yoghurt 19
Potato Puree 16 **
Sebago Potatoes Sautéed with Wagyu Fat,
Garlic and Rosemary 19
Hand Cut Chips 16
Potato and Cabbage Gratin 22
"Mac and Cheese" (contains speck) 22/29

SIDE SALAD

Radicchio, Cos and Endive Salad
with Burnt Honey Vinaigrette 10
Shaved Cabbage Salad with Parmesan and Mint 12

** FRESH AUSTRALIAN BLACK TRUFFLE AVAILABLE
AS A SUPPLEMENT 5G 25

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

*SEAFOOD SUPPLIED BY BRUCE COLLIS

DRY AGED BEEF DOES NOT BENEFIT FROM COOKING PAST
MEDIUM RARE

RESTAURANT OPENING HOURS

MONDAY TO FRIDAY LUNCH 12 TO 2.30PM

MONDAY TO FRIDAY DINNER 6 TILL LATE

SATURDAY DINNER 5.30 TILL LATE

**10% DISCRETIONARY SERVICE CHARGE APPLIES TO ALL
GROUPS OF 6+**

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

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