
COLD BAR

Caviar with Crisps and Crème Fraîche
- Ars Italica, Royal Oscietra 50g 325
Ticino Park, Italy
- N25 Kaluga, Russian Sturgeon 50g 350
Yunnan, China
Freshly Shucked Oysters with Mignonette
- Tathra, NSW, Sydney Rock 9 each
- Merimbula, NSW, Sydney Rock 7 each
Yellowfin Tuna with Lemon, Black Sesame and
Davidson Plum 36
Crudo of Coral Trout with Green Gazpacho,
Cucumber and Green Peppers 32
Joselito Iberico Jamon, Duroc Jamon Serrano and
Fratelli Galloni Parma Prosciutto 45

SALADS AND OTHER THINGS

Baby Cos, Avocado, Cherry Tomato and
Jalapeño Chilli Salad 22
Grilled Red Peppers with Don Bacarte Anchovies, Eschallot
and Croutons 32
Buffalo Mozzarella with Heirloom Tomatoes, Black Olives
and Oregano 26
Wood Fire Grilled Baby Octopus with Pesto Trapanese,
Kipfler Potato and Roasted Almonds 36
Steak Tartare with 12 Month Pyengana Cheddar and
Potato Crisps 32
House Smoked Berkshire Leg Ham with Grilled Pineapple,
Onion Cream and Tonka Bean 25
Wood Fire Grilled Bone Marrow with
Mushroom Crust and Herb Salad 21

HOT STARTERS

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,
Finger Limes and Kampot Pepper 36
House Jersey Halloumi with Nectarine
and Thyme 32
Charcoal Roasted Coral Trout Wings with Native
Tamarind Sambal and Burnt Lime 32
Charcoal Roasted Chorizo with Green Peppers,
Okra and Black Beans 32

PASTA

Silk Handkerchief with Basil Pesto and
Jersey Ricotta 28
Buffalo Cheese Tortellini with Seared Prawns,
Pine Nuts, Raisins and Burnt Butter 46
Mafaldine with Sautéed Scallops, Green Asparagus
and Mussel Butter 32
Cavatelli with Beef Shin Ragù, San Marzano
Tomatoes and Gremolata 28

SEAFOOD FROM THE CHARCOAL OVEN

Rock Flathead* with Soft Herbs and Aioli 52
Yellowfin Tuna (Served Rare) with Romesco and
Red Pepper Salsa 57
Coral Trout with Coconut, Chilli and Curry Leaves 59
Eastern Rock Lobster with Kombu Butter and
Sea Herbs 1 kg 215

MAIN PLATES

Australian Wild Greens Spanakopita 49
Roasted Squid Ink Rice with Wood Fire Grilled
Calamari and Aioli 52
Half Eastern Rock Lobster Thermidor 500g 125
Steak Diane Pie with Potato Puree (40 Minutes) 49
Wagyu Beef Cheek with Salsa Macha and
Pickled Green Tomato 52

COOKED OVER FIRE

Free Range Chicken with Heirloom Carrots and Salsa
Macha (50 Minutes) 55
Wollemi Duck with Burnt Mango and
Duck Sauce 69
Free Range Pork Chop with Curry Leaves,
Black Peppercorns and Caramelised Whey 55
House Made Italian Pork Sausages with
Borlotti Beans and Cipollini Onions 49
Milly Hill Lamb Chops and Cutlets with
Broad Bean Pesto 55
Coppertree Farms Chateaubriand 1kg with
Bone Marrow Vinaigrette 350

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
Sirloin 400g 13 days 290
Denver 240g 13 days 98
Eye of Chuck 240g 13 days 85
Blade 240g 13 days 75
Skirt 240g 13 days 69
Topside 240g 13 days 69
DAVID BLACKMORE'S DRY AGED RUBIA GALLEGA
All Beef From 6+ Marble Score Animals
Rib Eye 600g 13 days 255
COPPERTREE FARMS DRY AGED FRIESIAN
60 Month Old Pasture Raised Stud Cow
Eye of Scotch 240g 51 days 85
Spinalis 200g 51 days 82
CAPE GRIM DRY AGED 36 MONTH OLD GRASS FED
Rib Eye on the Bone 400g 57 days 95
Rump 350g 41 days 72
Fillet 250g 72
Fillet 'Minute Style' with Café de Paris Butter 250g 72

SIDES

Boiled Mixed Greens with Olive Oil and Lemon 12
Charcoal Roasted Roman, Yellow and Green Beans
with Dill Oil and Ricotta Salata 15
Wood Fire Grilled Mix Green Leaves with
Soffritto and Sourdough Crumbs 16
Wood Fire Grilled Sugarloaf Cabbage with
Guanciale and Pork Jus 19
Sautéed Padron Peppers with Garlic and
Sherry Vinegar 16
Mushy Peas with Slow Cooked Egg 18
Sautéed Mixed Mushrooms 19
Charcoal Roasted Japanese Pumpkin and Sweet
Potato with Garlic Yoghurt 19
Potato Puree 16
Sebago Potatoes Sautéed with Wagyu Fat,
Garlic and Rosemary 16
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
Cucumber Salad with Rosemary, Garlic and
Sunflower Seeds 12

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 SATURDAY LUNCH 12 TO 2.30PM

MONDAY TO FRIDAY DINNER 6 TILL LATE

SATURDAY DINNER 5.30PM TILL LATE

DISCRETIONARY SERVICE CHARGE APPLIES TO ALL GROUPS OF 6+

15% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS

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