

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 Stripy Snapper 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 House Jersey Halloumi with Nectarine and Thyme 32 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 Rare Beef on Toast 29	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 Pippies with Charcoal Roasted Pork Belly, Smoked Tomatoes and Kaffir Lime 32 Charcoal Roasted Chorizo with Green Peppers, Okra and Black Beans 32 Duck Wing Sausage with Preserved Cherries and Beluga Lentils 29 Wood Fire Grilled Salted Wagyu Tongue with “Reuben” Condiments 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 Ragu, San Marzano Tomatoes and Gremolata 28	SEAFOOD FROM THE CHARCOAL OVEN Red Throat Emperor with Soft Herbs and Aioli 52 Swordfish with Romesco and Red Pepper Salsa 57 Rock Flathead★ with Coconut, Chilli and Curry Leaves 52 Eastern Rock Lobster with Kombu Butter and Sea Herbs 1.1kg 220	MAIN PLATES Australian Wild Greens Spanakopita 49 Roasted Squid Ink Rice with Wood Fire Grilled Calamari and Aioli 52 Half Eastern Rock Lobster Thermidor 600g 138 Steak Diane Pie with Potato Puree (40 Minutes) 49 Wagyu Oxtail with Salsa Macha and Pickled Green Tomato 52
COOKED OVER FIRE Free Range Chicken with Baby Corn 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 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	BEEF FROM THE WOOD FIRED GRILL WE BUTCHER IN HOUSE DAILY, THEREFORE AVAILABILITY CANNOT BE GUARANTEED DAVID BLACKMORE’S DRY AGED MISHIMA <i>All Beef From 9+ Marble Score Animals</i> Rib Eye on the Bone 400g 18 days 270 Sirloin 400g 18 days 290 Denver 240g 18 days 98 Eye of Chuck 240g 18 days 85 Topside 240g 18 days 69 Skirt 240g 18 days 69 COPPERTREE FARMS DRY AGED FRIESIAN <i>60 Month Old Pasture Raised Stud Cow</i> Eye of Scotch 240g 56 days 85 Spinalis 200g 56 days 82 CAPE GRIM DRY AGED 36 MONTH OLD GRASS FED Rib Eye on the Bone 400g 61 days 95 Rump 350g 28 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 Baby Corn with Corn Sauce, Adobo Butter and Manchego 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

RESTAURANT OPENING HOURS MONDAY TO SATURDAY LUNCH 12 TO 2.30PM MONDAY TO FRIDAY DINNER 6 TILL LATE SATURDAY DINNER 5.30PM TILL LATE

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