

<p>COLD BAR</p> <p>Caviar with Crisps and Crème Fraîche - Ars Italica, Royal Oscietra 50g 325 Brescia, Italy - White Sturgeon, 50g 255 Brescia, Italy</p> <p>Freshly Shucked Oysters with Mignonette - Wagonga, NSW, Sydney Rock 7 each</p> <p>Yellowfin Tuna with Lemon, Black Sesame and Davidson Plum 36</p> <p>Crudo of Royal Red Prawns with Green Gazpacho, Cucumber and Green Peppers 32</p> <div><p><i>Indulge in a Classic Pairing of Champagne and Caviar</i></p><p>NV Ulysse Collin ‘Les Maillons’ Blanc de Noirs with 5g White Sturgeon Caviar, Potato Rosti and Crème Fraîche 80</p></div>	<p>SALADS AND OTHER THINGS</p> <p>Baby Cos, Avocado, Cherry Tomato and Jalapeño Chilli Salad 25</p> <p>Buffalo Mozzarella with Heirloom Tomatoes, Queen Garnet Plum and Oregano 28</p> <p>House Jersey Halloumi with Sultana Grapes and Thyme 32</p> <p>Wood Fire Grilled Red Peppers with Don Bacarte Anchovies, Eschallot and Croutons 32</p> <p>Wood Fire Grilled Baby Octopus with Pesto Trapanese, Kipfler Potato and Roasted Almonds 36</p> <p>Steak Tartare with 12 Month Pyengana Cheddar and Potato Crisps 34</p> <p>Joselito Iberico Jamon, David Blackmore Wagyu Bresaola and Fratelli Galloni Parma Prosciutto 47</p> <p>House Smoked Berkshire Leg Ham with Grilled Pineapple, Onion Cream and Tonka Bean 28</p>	<p>HOT STARTERS</p> <p>Wood Fire Grilled Paspaley Pearl Meat with Desert Lime Salsa 49</p> <p>Abrolhos Island Scallops with Jamon XO 12 each</p> <p>Charcoal Roasted Whole Prawns with Black Pepper, Lime and Curry Leaves 49</p> <p>Fried Calamari with Macadamia Tarator, Finger Limes and Saltbush 36</p> <p>Charcoal Roasted Coral Trout Wings with Native Tamarind Sambal and Burnt Lime 33</p> <p>Wood Fire Grilled Morcilla with Roasted Apple Salsa and Walnuts 29</p> <p>Charcoal Roasted Chorizo with Green Peppers, Okra and Black Beans 34</p> <p>Wood Fire Grilled Wagyu Tongue with “Reuben” Condiments 32</p>
<p>PASTA</p> <p>Semolina Noodles with Pippies, Smoked Tomatoes and Spicy Prawn Oil 49</p> <p>Goat Cheese Tortellini with Seared Prawns, Pine Nuts, Raisins and Burnt Butter 46</p> <p>Cavatelli with Beef Shin Ragu, San Marzano Tomatoes and Gremolata 29</p>	<p>SEAFOOD FROM THE CHARCOAL OVEN</p> <p>King George Whiting★ with Herbs and Aioli 58</p> <p>Coral Trout with Coconut, Lime and Chilli Jam 59</p> <p>Swordfish with Corn, Kaffir Lime and Prawn Oil 52</p> <p>Eastern Rock Lobster with Kombu Butter and Sea Herbs 1.1kg 220</p>	<p>MAIN PLATES</p> <p>Australian Wild Greens Spanakopita 50</p> <p>Roasted Squid Ink Rice with Wood Fire Grilled Calamari and Aioli 52</p> <p>Steak Diane Pie with Potato Puree (40 Minutes) 50</p> <p>Wagyu Oxtail with Salsa Macha and Pickled Green Tomato 52</p>
<p>COOKED OVER FIRE</p> <p>Free Range Chicken with Almond Cream, Smoked Black Grapes and Rosemary (50 Minutes) 58</p> <p>Free Range Pork Chop with Curry Leaves, Black Peppercorns and Caramelised Whey 55</p> <p>House Made Italian Pork Sausages with Grilled Figs, Roasted Onions and Oregano 49</p> <p>Mishima Spare Ribs with Chimichurri 52</p> <p>MAN FIRST USED FIRE TO ROAST CHICKEN. THERE IS NO REASON TO BELIEVE THAT IT ISN'T STILL THE BEST METHOD. TASTE THE DIFFERENCE!</p> <p>★SEAFOOD SUPPLIED BY BRUCE COLLIS</p> <p>DRY AGED BEEF DOES NOT BENEFIT FROM COOKING PAST MEDIUM RARE</p>	<p>BEEF FROM THE WOOD FIRED GRILL</p> <p>WE BUTCHER IN HOUSE DAILY, THEREFORE AVAILABILITY CANNOT BE GUARANTEED</p> <p>DAVID BLACKMORE’S DRY AGED MISHIMA</p> <p><i>All Beef From 9+ Marble Score Animals</i></p> <p>Sirloin 400g 26 days 290</p> <p>Denver 240g 26 days 95</p> <p>Rump 240g 26 days 105</p> <p>Eye of Chuck 240g 26 days 85</p> <p>Topside 240g 26 days 69</p> <p>COPPERTREE FARMS DRY AGED FRIESIAN</p> <p><i>60 Month Old Pasture Raised Stud Cow</i></p> <p>Rib Eye on the Bone 400g 10 days 98</p> <p>Spinalis 200g 41 days 82</p> <p>CAPE GRIM DRY AGED VINTAGE 60 MONTH OLD GRASS FED</p> <p>Rib Eye on the Bone 400g 63 days 95</p> <p>CAPE GRIM DRY AGED 36 MONTH OLD GRASS FED</p> <p>Rib Eye on the Bone 400g 63 days 95</p> <p>Sirloin on the Bone 450g 41 days 79</p> <p>Rump 350g 41 days 72</p> <p>Fillet 250g 75</p> <p>Fillet ‘Minute Style’ with Café de Paris Butter 250g 75</p>	<p>SIDES</p> <p>Boiled Mixed Greens with Olive Oil and Lemon 14</p> <p>Sautéed Padron Peppers with Garlic and Sherry Vinegar 16</p> <p>Wood Fire Grilled Creamed Corn with Chipotle Chilli Butter and Manchego 16</p> <p>Mushy Peas with Slow Cooked Egg 18</p> <p>Wood Fire Grilled Sugarloaf Cabbage with Guanciale 19</p> <p>Charcoal Roasted Baby Carrots with Salsa Macha 19</p> <p>Sautéed Mixed Mushrooms 19</p> <p>Charcoal Roasted Japanese Pumpkin and Sweet Potato with Garlic Yoghurt 19</p> <p>Potato Puree 16</p> <p>Hand Cut Chips 16</p> <p>Fried Eggs with Fermented Chilli and Fried Onion 16</p> <p>Sebago Potatoes Sautéed with Wagyu Fat, Garlic and Rosemary 18</p> <p>Potato and Cabbage Gratin 22</p> <p>“Mac and Cheese” (contains speck) 22/29</p> <p>SIDE SALAD</p> <p>Radicchio, Cos and Endive Salad with Burnt Honey Vinaigrette 12</p> <p>Cucumber Salad with Rosemary, Garlic and Sunflower Seeds 12</p>

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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