COLD BAR

Caviar with Crisps and Crème Fraîche - White Sturgeon, 50g 255 Brescia, Italy

- N25 Kaluga, Russian Sturgeon 50g 350 Yunnan, China

Freshly Shucked Oysters with Mignonette
- Clyde River, NSW, Sydney Rock 7 each

Yellowfin Tuna with Lemon, Black Sesame and Davidson Plum 36

Crudo of Royal Red Prawns with Green Gazpacho, Cucumber and Green Peppers 32

Joselito Iberico Jamon, David Blackmore Wagyu Bresaola and Fratelli Galloni Parma Prosciutto 47

SALADS AND OTHER THINGS

Baby Cos, Avocado, Cherry Tomato and Jalapeño Chilli Salad 25

Buffalo Mozzarella with Heirloom Tomatoes, Queen Garnet Plum and Oregano 28

House Jersey Halloumi with Sultana Grapes and Thyme 32

Wood Fire Grilled Red Peppers with

Don Bacarte Anchovies, Eschallot and Croutons 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 34

House Smoked Berkshire Leg Ham with Grilled Pineapple, Onion Cream and Tonka Bean 28 Wood Fire Grilled Bone Marrow with

Rare Beef on Toast 32

Sea Herbs 1.1kg 220

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 with Black Pepper, Lime and Curry Leaves 49

Fried Calamari with Macadamia Tarator, Finger Limes and Saltbush 36

Pippies with Charcoal Roasted Pork Belly, Smoked Tomatoes and Kaffir Lime 33

Charcoal Roasted Coral Trout Wings with Native Tamarind Sambal and Burnt Lime 33

Charcoal Roasted Chorizo with Green Peppers,

Okra and Black Beans 34

Wood Fire Grilled Wagyu Tongue with "Reuben" Condiments 32

PASTA

Silk Handkerchief with Basil Pesto and Jersey Ricotta 29

Goat Cheese Tortellini with Seared Prawns, Pine Nuts, Raisins and Burnt Butter 46

Cavatelli with Beef Shin Ragu, San Marzano Tomatoes and Gremolata 28

SEAFOOD FROM THE CHARCOAL OVEN

John Dory with Herbs and Aioli 52 Swordfish with Corn, Kaffir Lime and Prawn Oil 52 Coral Trout with Coconut, Lime and Chilli Jam 59 Eastern Rock Lobster with Kombu Butter and

MAIN PLATES

Australian Wild Greens Spanakopita 50 Roasted Squid Ink Rice with Wood Fire Grilled Calamari and Aioli 52 Steak Diane Pie with Potato Puree (40 Minutes) 50

Wagyu Oxtail with Salsa Macha and Pickled Green Tomato 52

COOKED OVER FIRE

Free Range Chicken with Almond Cream, Smoked Black Grapes and Rosemary (50 Minutes) 58

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

DRY AGED BEEF DOES NOT BENEFIT FROM COOKING PAST

METHOD. TASTE THE DIFFERENCE!

MEDIUM RARE

*SEAFOOD SUPPLIED BY BRUCE COLLIS

Free Range Pork Chop with Curry Leaves, Black Peppercorns and Caramelised Whey 55

House Made Italian Pork Sausages with Grilled Figs, Roasted Onions and Oregano 49

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 ROHNES

All Beef From 7+ Marble Score Animals

Sirloin 400g 16 days 195

Eye of Chuck 240g 16 days 72

Blade 240g 16 days 65

Skirt 240g 16 days 59

Topside 240g 16 days 65

ROBBINS ISLAND DRY AGED GRASS FED WAGYU

All Beef From 8+ Marble Score Animals Rib Eye on the Bone 500g 34 days 250

COPPERTREE FARMS DRY AGED FRIESIAN

60 Month Old Pasture Raised Stud Cow Rib Eye on the Bone 400g 8 days 98 Eye of Scotch 240g 33 days 85

Spinalis 200g 33 days 82

Cape grim dry aged vintage 60 month old grass fed

Rib Eye on the Bone 400g 74 days 95

CAPE GRIM DRY AGED 36 MONTH OLD GRASS FED

Rib Eye on the Bone 400g 74 days 95

Rump 350g 35 days 72

Fillet 250g 75

Fillet 'Minute Style' with Café de Paris Butter 250g 75

SIDES

Boiled Mixed Greens with Olive Oil and Lemon 14

Sautéed Padron Peppers with Garlic and

Sherry Vinegar 16

Wood Fire Grilled Creamed Corn with Chipotle Chilli Butter and Manchego 16

Mushy Peas with Slow Cooked Egg 18

Wood Fire Grilled Sugarloaf Cabbage with

Guanciale 19

Charcoal Roasted Baby Carrots with

Salsa Macha 19

Sautéed Mixed Mushrooms 19

Charcoal Roasted Japanese Pumpkin and Sweet

Potato with Garlic Yoghurt 19

Potato Puree 16

Hand Cut Chips 16

Fried Eggs with Fermented Chilli and

Fried Onion 16

Sebago Potatoes Sautéed with Wagyu Fat,

Garlic and Rosemary 18

Potato and Cabbage Gratin 22

"Mac and Cheese" (contains speck) 22/29

SIDE SALAD

Radicchio, Cos and Endive Salad with Burnt Honey Vinaigrette 12

Cucumber Salad with Rosemary, Garlic and Sunflower Seeds 12

RESTAURANT OPENING HOURS

MONDAY TO FRIDAY 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

CLICK TO MAKE A RESERVATION