
COLD BAR

Indulge in a Classic Pairing of Champagne and Caviar
A glass of 2013 Dom Perignon with
5g Anna Dutch Siberian Caviar served
on Potato Rosti 100

Caviar with Crisps and Crème Fraîche
- Ars Italica, Royal Oscietra 50g 325
Brescia, Italy
- White Sturgeon, 50g 255
Brescia, Italy

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

Yellowfin Tuna with Lemon, Black Sesame and
Davidson Plum 36

Crudo of Coral Trout with Pomegranate and
Cascabel Chili Oil 32

SALADS AND OTHER THINGS

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

Marinated Citrus Salad with Shaved Fennel and
Bottarga 29

Buffalo Mozzarella with Persimmon, Pistachios and Mint 28

House Jersey Halloumi with Lemonade Fruit and
Marjoram 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

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

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

HOT STARTERS

Wood Fire Grilled Paspaley Pearl Meat with
Desert Lime Salsa 49

Abrolhos Island Scallop 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

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

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

Wood Fire Grilled Morcilla with
Roasted Apple Salsa and Walnuts 29

Charcoal Roasted Chorizo with Green Peppers,
Okra and Black Beans 34

Wood Fire Grilled Wagyu Tongue with
"Reuben" Condiments 32

PASTA

Semolina Noodles with Moreton Bay Bugs,
Smoked Tomatoes and Spicy Prawn Oil 49

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

Cavatelli with Beef Shin Ragu, San Marzano
Tomatoes and Gremolata 29

SEAFOOD FROM THE CHARCOAL OVEN

Coral Trout with Coconut, Lime and Chilli Jam 59

John Dory with Herbs and Aioli 52

Swordfish with Guanciale and Agretti 52

Eastern Rock Lobster with Kombu Butter and
Sea Herbs 800g 180 / 1.6kg 320

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

COOKED OVER FIRE

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

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

Mishima Spare Ribs with Chimichurri 52

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

Skirt 240g 34 days 69

Topside 240g 34 days 69

DAVID BLACKMORE'S DRY AGED RUBIA GALLEGA

All Beef From 6+ Marble Score Animals

Sirloin 400g 34 days 195

Rumpcap 240g 34 days 115

Rump 240g 34 days 92

Blade 240g 34 days 65

PROVENIR DRY AGED GRASS FED ANGUS

Rib Eye on the Bone 400g 59 days 95

COPPERTREE FARMS DRY AGED HEREFORD 36 MONTH OLD GRASS FED

Sirloin on the Bone 400g 36 days 79

CAPE GRIM DRY AGED VINTAGE 60 MONTH OLD GRASS FED

Scotch 400g 70 days 95

CAPE GRIM DRY AGED 36 MONTH OLD GRASS FED

Rib Eye on the Bone 400g 70 days 95

Rump 400g 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

Charcoal Roasted Jerusalem Artichokes with Brown
Butter and Sage 19

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

Young Celery Salad with Gordal Olives
and Ricotta Salata 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

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