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#### 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*

Freshly Shucked Oysters with Mignonette  
- Merimbula, NSW, Sydney Rock 7 each  
- Tathra, NSW, Sydney Rock 9 each

Yellowfin Tuna with Lemon, Black Sesame and Davidson Plum 36

Crudo of Alfonsino with Pomegranate and Cascabel Chili Oil 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

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

House Smoked Berkshire Leg Ham with Grilled Pineapple, Onion Cream and Tonka Bean 28

#### 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

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

Duck Wing Sausage with Beluga Lentils and Poached Quince 29

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

Wood Fire Grilled Bone Marrow with Rare Beef on Toast 32

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#### 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 Ragù, San Marzano Tomatoes and Gremolata 29

#### SEAFOOD FROM THE CHARCOAL OVEN

John Dory with Herbs and Aioli 52

Snapper with Coconut, Lime and Chilli Jam 52

Swordfish with Fermented Chilli and Garlic Shoots 52

Eastern Rock Lobster with Kombu Butter and Sea Herbs 800g 180

#### 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

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#### 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 Borlotti Beans and Cime Di Rapa 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 9+ Marble Score Animals*

Sirloin 300g 39 days 195

Denver 240g 39 days 59

Skirt 240g 39 days 59

##### DAVID BLACKMORE'S DRY AGED RUBIA GALLEGA

*All Beef From 6+ Marble Score Animals*

Sirloin 400g 39 days 195

Blade 240g 39 days 65

Topside 240g 39 days 59

##### COPPERTREE FARMS DRY AGED HEREFORD 36 MONTH OLD GRASS FED

Rib Eye on the Bone 400g 19 days 95

##### CAPE GRIM DRY AGED VINTAGE 60 MONTH OLD GRASS FED

Scotch 400g 41 days 95

##### CAPE GRIM DRY AGED 36 MONTH OLD GRASS FED

Rib Eye on the Bone 400g 75 days 95

T-Bone 400g 35 days 79

Sirloin on the Bone 400g 35 days 79

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

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#### 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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