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#### COLD BAR

5g Anna Dutch Siberian Caviar with Potato Rosti and Crème Fraîche 25  
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  
- Crookhaven, 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

#### 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 Heirloom Tomatoes, Queen Garnet Plum and Oregano 28  
House Jersey Halloumi with Black Genoa Figs 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 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

#### 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  
Pippis with Charcoal Roasted Pork Belly, Smoked Tomatoes and Kaffir Lime 33  
Wood Fire Grilled Morcilla with Roasted Apple Salsa and Walnuts 29  
Fried Calamari\* with Macadamia Tarator, Finger Limes and Saltbush 36  
Charcoal Roasted Chorizo with Green Peppers, Okra and Black Beans 34  
Wood Fire Grilled Bone Marrow with Rare Beef on Toast 32  
Wood Fire Grilled Wagyu Tongue with "Reuben" Condiments 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 Ragu, San Marzano Tomatoes and Gremolata 29

#### SEAFOOD FROM THE CHARCOAL OVEN

John Dory with Coconut, Lime and Chilli Jam 52  
Swordfish with Guanciale and Agretti 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 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 MISHIMA**  
*All Beef From 9+ Marble Score Animals*  
Sirloin 400g 22 days 290  
Rump Cap 240g 22 days 135  
Rump 240g 22 days 105  
Eye of Chuck 240g 22 days 85  
Topside 240g 22 days 69  
Skirt 240g 22 days 69  
**ROBBINS ISLAND GRASS FED WAGYU**  
*All Beef From 8+ Marble Score Animals*  
Rib Eye on the Bone 500g 195  
**COPPERTREE FARMS DRY AGED HEREFORD 36 MONTH OLD GRASS FED**  
Rib Eye on the Bone 400g 26 days 98  
**CAPE GRIM DRY AGED VINTAGE 60 MONTH OLD GRASS FED**  
Rib Eye on the Bone 400g 79 days 95  
**CAPE GRIM DRY AGED 36 MONTH OLD GRASS FED**  
T-Bone 400g 45 days 79  
Sirloin on the Bone 400g 45 days 79  
Rump 350g 45 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

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

#### 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 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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