
COLD BAR

Indulge in a Classic Pairing of Champagne and Caviar
A glass of 2013 Dom Perignon with
5g White Sturgeon 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
- Merimbula, NSW, Sydney Rock 7 each
- Tathra, NSW, Sydney Rock 9 each

Yellowfin Tuna with Lemon, Black Sesame and Davidson Plum 36

Crudo of Rock Flathead 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

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

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

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

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

Duck Wing Sausage with Beluga Lentils, Poached Quince and Pistachios 29

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

Wood Fire Grilled Bone Marrow with Rare Beef on Toast 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 Ragù, San Marzano Tomatoes and Gremolata 29

SEAFOOD FROM THE CHARCOAL OVEN

John Dory with Herbs and Aioli 52

Coral Trout with Coconut, Lime and Chilli Jam 59

Swordfish with Guanciale and Agretti 52

Eastern Rock Lobster with Kombu Butter and Sea Herbs 500g 125/ 1kg 215

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

Maremma Duck with Burnt Mandarin and Rosemary 69

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

David Blackmore's Rohnes 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 ROHNES

All Beef From 7+ Marble Score Animals

Rib Eye on the Bone 500g 18 days 255

Sirloin 300g 18 days 195

Rumpcap 240g 18 days 115

Rump 240g 18 days 92

Topside 240g 18 days 65

Skirt 240g 18 days 59

COPPERTREE FARMS DRY AGED HEREFORD 36 MONTH OLD GRASS FED

Rib Eye on the Bone 400g 23 days 95

Sirloin 400g 23 days 79

CAPE GRIM DRY AGED VINTAGE 60 MONTH OLD GRASS FED

Scotch 350g 45 days 95

CAPE GRIM DRY AGED 36 MONTH OLD GRASS FED

Rib Eye on the Bone 400g 57 days 95

T-Bone 450g 57 days 79

Rump 400g 39 days 72

Fillet 250g 75

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

SIDES

Boiled Ramarro Farm Mixed Greens with Olive Oil and Lemon 14

Sautéed Midyam Eco Farm Padron Peppers with Garlic and Sherry Vinegar 16

Charcoal Roasted Cerrone Farm Jerusalem Artichokes with Brown Butter and Sage 19

Mushy Peas with Slow Cooked Egg 18

Wood Fire Grilled Stix Farm Sugarloaf Cabbage with Guanciale 19

Charcoal Roasted Stix Farm Baby Carrots with Salsa Macha 19

Sautéed Mussett Family 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

[CLICK TO MAKE A RESERVATION](#)

Bread Supplied by Baker Bleu Sydney
Butter Supplied by Coppertree Farms