

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 Rösti 100

Caviar with Potato Crisps, Röstis, Brioche Donuts
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 7.5 each

Yellowfin Tuna with Lemon, Black Sesame and
Davidson Plum 36

Crudo of Coral Trout with Pomegranate and
Cascabel Chili Oil 34

SALADS AND OTHER THINGS

Baby Cos Salad with Avocado, Cherry Tomatoes and
Jalapeño Chilli 26

Marinated Citrus Salad with Shaved Fennel and
Bottarga 29

Buffalo Mozzarella with Globe Artichokes, Almonds and
Smoked Grapes 29

House Jersey Halloumi with Cumquat Jam and
Marjoram 32

Wood Fire Grilled Baby Octopus with Pesto Trapanese,
Kipfler Potato and Roasted Almonds 36

Steak Tartare with 12 Month Pyengana Cheddar,
Mountain Pepper and Fried Onions 36 **

Joselito Iberico Jamón and Joselito Iberico Paleta
with House Pickles 60

House Smoked Berkshire Leg Ham with
Banksia Cheese, Cornichons and Ale Mustard 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 37

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

Duck Wing Sausage with Beluga Lentils,
Poached Quince and Pistachios 32

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

Potato and Black Truffle Spanish Tortilla 45

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 32

Hand Cut Fettuccine with Black Truffle and
Bone Marrow 52

SEAFOOD FROM THE CHARCOAL OVEN

King George Whiting* with Herbs and Aioli 58

Coral Trout with Coconut, Lime and Chilli Jam 59

Swordfish with Guanciale and Cime Di Rapa 52

Eastern Rock Lobster with Kombu Butter and
Sea Herbs 700g 160 / 1.3kg 260

MAIN PLATES

Australian Wild Greens Spanakopita 50

Steak Diane Pie with Potato Puree (40 Minutes) 50**

Roasted Bomba Rice with Lobster, Black Truffles
and Jerusalem Artichokes 145

COOKED OVER FIRE

Free Range Chicken with Chestnut Puree, Cipollini
Onions and Sage (50 Minutes) 58 **

Maremma Duck with Burnt Mandarin
and Rosemary 62

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

** FRESH TASMANIAN PERIGORD BLACK TRUFFLE
AVAILABLE AS A SUPPLEMENT 5G 25

TRUFFLE BUTTER 30G 25

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

BEEF FROM THE WOOD FIRED GRILL

WE BUTCHER IN HOUSE DAILY, THEREFORE
AVAILABILITY CANNOT BE GUARANTEED

DAVID BLACKMORE'S FULL BLOOD DRY AGED WAGYU

All Beef From 9+ Marble Score Animals

Blade 240g 25 days 75

DAVID BLACKMORE'S DRY AGED RUBIA GALLEGA

All Beef From 6+ Marble Score Animals

Sirloin 400g 25 days 195

Oyster Blade 240g 25 days 95

Rump 240g 25 days 92

Eye of Chuck 240g 25 days 72

ROBBINS ISLAND GRASS FED WAGYU

All Beef From 8+ Marble Score Animals

Sirloin 400g 185

PROVENIR DRY AGED GRASS FED ANGUS

Rib Eye on the Bone 400g 67 days 95

COPPERTREE FARMS DRY AGED HEREFORD 36 MONTH OLD GRASS FED

Rib Eye on the Bone 400g 50 days 95

CAPE GRIM DRY AGED VINTAGE 60 MONTH OLD GRASS FED

Scotch 350g 56 days 95

CAPE GRIM DRY AGED 36 MONTH OLD GRASS FED

Sirloin on the Bone 400g 40 days 79

Rump 350g 48 days 72

Fillet 250g 76

Fillet 'Minute Style' with Café de Paris Butter 250g 76

SIDES

Boiled Ramarro Farm Mixed Greens with Olive Oil
and Lemon 15

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

Brussel Sprouts with Speck and Chestnuts 19

Mushy Peas with Slow Cooked Egg 19

Sautéed Mussett Family Mixed Mushrooms 19 **

Wood Fire Grilled Stix Farm Sugarloaf Cabbage
with Guanciale 19

Charcoal Roasted Stix Farm Baby Carrots with
Salsa Macha 19

Charcoal Roasted Japanese Pumpkin and Sweet
Potato with Garlic Yoghurt 19

Potato Puree 17 **

Hand Cut Chips 16

Fried Eggs with Fermented Chilli and
Fried Onion 16

Wagyu Fat Sebago Potatoes Sautéed with
Garlic and Rosemary 19

Potato and Cabbage Gratin 22

"Mac and Cheese" (contains speck) 23/29

SIDE SALAD

Radicchio, Cos and Endive Salad
with Burnt Honey Vinaigrette 13

Young Celery Salad with Gordal Olives
and Ricotta Salata 13

Shaved Puntarelle Salad with Parmesan and Mint 13

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

[CLICK TO MAKE A RESERVATION](#)