

COLD BAR

Indulge in a Classic Pairing of Champagne and Caviar
A glass of MV Krug 'Grande Cuvée 171ème Éd.' with
5g White Sturgeon Caviar served on Potato Rösti 100

Caviar with Potato Crisps, Röstis, Brioche Donuts
and Crème Fraîche

- White Sturgeon, 50g 255

Brescia, Italy

- Ars Italica, Royal Oscietra 50g 325

Brescia, Italy

Freshly Shucked Oysters with Mignonette

-Wagonga, NSW, Sydney Rock 7.5 each

Yellowfin Tuna with Lemon, Black Sesame and
Davidson Plum 36

Crudo of Coral Trout with Green Gazpacho and
Smoked Bullhorn Pepper 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 **

Wagyu Bresaola with Guindillas, Manchego and Tomato
Bread 32

Joselito Iberico Jamón and Joselito Iberico Paleta
with House Pickles 60

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 42

Fried Calamari* with Macadamia Tarator,
Finger Limes and Saltbush 37

Pippies 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 32

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

Potato and Black Truffle Spanish Tortilla 45

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

John Dory with Herbs and Aioli 52

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 1kg 220 / 1.5kg 330

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 Blood Orange 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

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

Sirloin 400g 17 days 260

Denver 240g 17 days 105

Eye of Chuck 240g 17 days 79

Blade 240g 17 days 75

Topside 240g 17 days 59

ROBBINS ISLAND GRASS FED WAGYU

All Beef From 8+ Marble Score Animals

Skirt 240g 69

COPPERTREE FARMS DRY AGED HEREFORD 36 MONTH OLD GRASS FED

Rib Eye on the Bone 400g 12 days 95

Sirloin on the Bone 400g 28 days 79

CAPE GRIM DRY AGED 36 MONTH OLD GRASS FED

Rib Eye on the Bone 400g 68 days 95

Rump 350g 49 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

Wood Fire Grilled Sugarloaf Cabbage with
Guanciale 19

Charcoal Roasted 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 18

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

** 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

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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