

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 270
Brescia, Italy
- Anna Dutch, Siberian 50g 270
Eindhoven, Netherlands

Freshly Shucked Oysters with Mignonette
-Merimbula, NSW, Sydney Rock 8 each

Yellowfin Tuna with Lemon, Black Sesame and Davidson Plum 39

Crudo of Rock Flathead* with Green Gazpacho and Smoked Bullhorn Pepper Oil 36

SALADS AND OTHER THINGS

Butter Lettuce with Mixed Peas, Ricotta Salata and Mustard Vinaigrette 28

Marinated Citrus Salad with Shaved Fennel and Bottarga 29

Buffalo Mozzarella with Globe Artichokes, Mint and Broad Beans 32

House Jersey Halloumi with Cumquat Jam and Marjoram 34

Wood Fire Grilled Baby Octopus with Pesto Trapanese, Kipfler Potato and Roasted Almonds 38

Steak Tartare with 12 Month Pyengana Cheddar, Mountain Pepper and Fried Onions 38

Wagyu Bresaola with Guindillas, Manchego and Tomato Bread 34

Joselito Iberico Jamón and Joselito Iberico Paleta with Piquillo Peppers, Olives and Pickle Onions 65

HOT STARTERS

Wood Fire Grilled Paspaley Pearl Meat with Desert Lime Salsa 52

Abrolhos Island Scallop with Jamon XO 13 each

Charcoal Roasted Whole Prawns with Black Pepper, Lime and Curry Leaves 45

Fried Calamari* with Macadamia Tarator, Finger Lime and Saltbush 39

Pippies with Charcoal Roasted Pork Belly, Smoked Tomatoes and Kaffir Lime 35

Duck Wing Sausage with Beluga Lentils, Smoked Grapes and Pistachios 34

Charcoal Roasted Chorizo with Green Peppers, Okra and Black Beans 36

Wood Fire Grilled Bone Marrow with Rare Beef on Toast 34

PASTA

Semolina Noodles with Moreton Bay Bugs, Smoked Tomatoes and Spicy Prawn Oil 52

Goat Cheese Tortellini with Seared Prawns, Pine Nuts, Raisins and Burnt Butter 49

Cavatelli with Beef Shin Ragù, San Marzano Tomatoes and Gremolata 34

Rigatoni with Zucchini Flowers, Mint and Housemade Jersey Ricotta 34

SEAFOOD FROM THE CHARCOAL OVEN

Bass Grouper with Herbs and Green Garlic Aioli 55

Coral Trout with Coconut, Lime and Chilli Jam 63

Swordfish with Guanciale and Cime Di Rapa 55

Eastern Rock Lobster with Kombu Butter and Sea Herbs 700g 160 / 2kg 440

MAIN PLATES

Australian Wild Greens Spanakopita 53

Roasted Squid Ink Rice with Wood Fire Grilled Calamari and Aioli 55

Steak Diane Pie with Potato Puree (40 Minutes) 53

COOKED OVER FIRE

Free Range Chicken with Corn sauce and Guajillo Chilli Oil (50 Minutes) 62

Maremma Duck with Burnt Blood Orange and Rosemary 65

Free Range Pork Chop with Curry Leaves, Black Peppercorns and Caramelised Whey 58

House Made Italian Pork Sausages with Baby Peppers and Salsa Verde 52

Milly Hill Lamb Chops with Traditional Mint Jelly 58

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

Fillet 240g 140

Topside 240g 5 days 65

ALTAIR GRASS FED WAGYU
All Beef From 7+ Marble Score Animals

Sirloin 300g 130

DAVID BLACKMORE'S DRY AGED RUBIA GALLEGA
All Beef From 6+ Marble Score Animals

Sirloin 400g 30 days 215

Blade 240g 30 days 65

COPPERTREE FARMS DRY AGED HEREFORD 36 MONTH OLD GRASS FED

Scotch 350g 18 days 99

PROVENIR DRY AGED GRASS FED ANGUS

Rib Eye on the Bone 400g 43 days 99

CAPE GRIM DRY AGED 36 MONTH OLD GRASS FED

Rib Eye on the Bone 400g 83 days 99

T-Bone 1kg 28 days 170

Sirloin on the Bone 400g 28 days 85

Rump 350g 43 days 75

Fillet 250g 80

Fillet 'Minute Style' with Café de Paris Butter 250g 80

SIDES

Boiled Ramarro Farm Mixed Greens with Olive Oil and Lemon 16

Wood Fire Grilled Spring Peas with Onion and Caper Vinaigrette 20

Sautéed Mussett Family Mixed Mushrooms 20

Wood Fire Grilled Creamed Corn with Chipotle Chilli Butter and Manchego 20

Mushy Peas with Slow Cooked Egg 20

Wood Fire Grilled Sugarloaf Cabbage with Guanciale 20

Charcoal Roasted Baby Carrots with Salsa Macha 20

Charcoal Roasted Japanese Pumpkin and Sweet Potato with Garlic Yoghurt 20

Wagyu Fat Sebago Potatoes Sautéed with Garlic and Rosemary 19

Potato Puree 18

Hand Cut Chips 17

Fried Eggs with Fermented Chilli and Fried Onion 17

Potato and Cabbage Gratin 23

"Mac and Cheese" (contains speck) 24/30

SIDE SALAD

Radicchio, Cos and Endive Salad with Burnt Honey Vinaigrette 14

Young Celery Salad with Gordal Olives and Ricotta Salata 14

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](#)