
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

- Ars Italica, Royal Oscietra 50g 325

Brescia, Italy

Freshly Shucked Oysters with Mignonette

-Tuross, NSW, Sydney Rock 8 each

Yellowfin Tuna with Lemon, Black Sesame and
Davidson Plum 39

Crudo of Gold Spot Trevally with Green Gazpacho
and Green Almonds 36

SALADS AND OTHER THINGS

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

Buffalo Mozzarella with Globe Artichokes, Pistachio
and Broad Beans 32

House Jersey Halloumi with Cumquat Jam and
Marjoram 34

Wood Fired Grilled Green Asparagus with Scallops and
Sunflower Seeds 45

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

Shaved White Asparagus with Parma Prosciutto and
Pecorino Romano 38

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

Wood Fire Grilled Bone Marrow with

Rare Beef on Toast 34

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

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

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

Wood Fire Grilled Chorizo with Mojo Verde and
Padron Peppers 36

Wood Fire Grilled Wagyu Tongue with
"Reuben" Condiments 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 Ragu, San Marzano
Tomatoes and Gremolata 34

Rigatoni with Zucchini Flowers, Mint
and Housemade Jersey Ricotta 34

SEAFOOD FROM THE CHARCOAL OVEN

John Dory with Herbs and Green Garlic Aioli 55

Rock Flathead* with Herbs and Green Garlic Aioli 52

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 1.5kg 350

MAIN PLATES

Australian Wild Greens Spanakopita 53

Roasted Squid Ink Rice with

Wood Fire Grilled Calamari and Aioli 55

Steak Diane Pie with Potato Purée (40 Minutes) 53

Wagyu Oxtail with Salsa Macha and

Pickled Green Tomato 55

COOKED OVER FIRE

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

Wollemi Duck with Charred Black Berries and
Bay Salt 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

Kinross Station Lamb Cutlets with
Traditional Mint Jelly 58

BEEF FROM THE WOOD FIRED GRILL**DAVID BLACKMORE'S FULL BLOOD DRY AGED WAGYU**

All Beef From 9+ Marble Score Animals

Sirloin 400g 35 days 260

Rumpcap 240g 35 days 135

Rump 240g 35 days 110

Skirt 240g 35 days 75

Topside 240g 35 days 65

ROBBINS ISLAND GRASS FED WAGYU

All Beef From 8+ Marble Score Animals

Scotch 500g 280

ALTAIR GRASS FED WAGYU

All Beef From 7+ Marble Score Animals

Scotch 400g 175

RANGERS VALLEY DRY AGED**300 DAY GRAIN FED BLACK ANGUS**

All Beef From 5+ Marble Score Animals

Rib Eye on the Bone 800g 40 days 215

Sirloin on the Bone 400g 33 days 110

COPPERTREE FARMS DRY AGED HEREFORD**36 MONTH OLD GRASS FED**

Scotch 350g 39 days 99

CAPE GRIM DRY AGED 36 MONTH OLD GRASS FED

Rib Eye on the Bone 400g 68 days 99

Rump 350g 60 days 75

Fillet 250g 80

SIDES

Boiled Ramarro Farm Mixed Greens with
Olive Oil and Lemon 16

Wood Fire Grilled Spring Peas with Onion and
Caper Vinaigrette 19

Sautéed Mussett Family Mixed Mushrooms 19

Wood Fire Grilled Creamed Corn with Chipotle
Chilli Butter and Manchego 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

Wagyu Fat Sebago Potatoes Sautéed with
Garlic and Rosemary 19

Potato Purée 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 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

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