

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

- N25 Kaluga, Russian Sturgeon 50g 350
Yunnan, China

- White Sturgeon, 50g 270
Brescia, Italy

Freshly Shucked Oysters with Mignonette

- Wonboyn, NSW, Sydney Rock 8 each

Yellowfin Tuna with Lemon, Black Sesame and
Davidson Plum 39

Crudo of Redthroat Emperor 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

Wood Fired Grilled White Asparagus with Morel
Mushrooms and Slow Cooked Egg 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

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 Wagyu Tongue with
"Reuben" Condiments 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 52

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

Rigatoni with Zucchini Flowers, Mint
and Housemade Jersey Ricotta 34

SEAFOOD FROM THE CHARCOAL OVEN

King George Whiting* with Herbs and Green Garlic Aioli 58

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 170 / 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

Beef Cheek with Salsa Macha and
Pickled Green Tomato 55

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

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 19 days 260

Eye of Chuck 240g 19 days 85

Blade 240g 19 days 80

Skirt 240g 19 days 75

Topside 240g 19 days 65

ROBBINS ISLAND GRASS FED WAGYU

All Beef From 8+ Marble Score Animals

Sirloin 400g 215

COPPERTREE FARMS DRY AGED HEREFORD 36 MONTH OLD GRASS FED

Scotch 350g 41 days 99

PROVENIR DRY AGED GRASS FED ANGUS

Rib Eye on the Bone 400g 57 days 99

CAPE GRIM DRY AGED 36 MONTH OLD GRASS FED

T-Bone 1kg 31 days 170

Rib Eye on the Bone 400g 79 days 99

Sirloin on the Bone 400g 31 days 85

Rump 350g 31 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 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 SATURDAY LUNCH 12 TO 2.30PM

MONDAY TO FRIDAY DINNER 6 TILL LATE

SATURDAY DINNER 5.30PM TILL LATE

All Visa, Mastercard, and AMEX credit card transactions incur a processing fee of 1.8%.
Debit card (Visa & Mastercard) transactions incur a processing fee of 1.4% and EFTPOS, 1.15%
10% discretionary service charge applies to all groups of 6+
10% surcharge applies on Sundays
15% surcharge applies on all public holidays

[CLICK TO MAKE A RESERVATION](#)