

#### 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  
- Anna Dutch, Siberian 50g 250  
Eindhoven, Netherlands

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

Yellowfin Tuna with Lemon, Black Sesame and  
Davidson Plum 39

Crudo of Coral Trout with Green Gazpacho and  
Bullhorn Capsicum 36

#### SALADS AND OTHER THINGS

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

Buffalo Mozzarella with Heirloom Tomatoes and  
Charred Cherry Salsa 32

House Jersey Halloumi with Cumquat Jam and  
Marjoram 34

Wood Fired Grilled Green Asparagus with Spanner  
Crab, Herb Butter 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

#### 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 Charred Blackberries and  
Almonds 34

Wood Fire Grilled Chorizo with Mojo Verde and  
Padron Peppers 36

Wood Fire Grilled Wagyu Tongue with  
"Reuben" Condiments 34

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 House made Jersey Ricotta 34

#### SEAFOOD FROM THE CHARCOAL OVEN

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 1kg 240

#### 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

#### COOKED OVER FIRE

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

Wollemi Duck with Burnt Mango and  
Szechuan Salt 65

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

House Made Italian Pork Sausages with  
Grilled Greens and Ale Mustard 52

Kinross Station Lamb Cutlets 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*

Eye of Chuck 240g 36 days 85

Skirt 240g 36 days 75

Topside 240g 36 days 65

**DAVID BLACKMORE'S DRY AGED MISHIMA**  
*All Beef From 9+ Marble Score Animals*

Sirloin 400g 7 days 290

**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 37 days 215

**PROVENIR DRY AGED GRASS FED ANGUS**

Scotch 350g 56 days 89

**CAPE GRIM DRY AGED 36 MONTH OLD GRASS FED**

Rib Eye on the Bone 400g 60 days 99

Sirloin on the Bone 400g 17 days 85

Rump 350g 23 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 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 SUNDAY LUNCH 12 TO 2PM

MONDAY TO FRIDAY DINNER 6 TILL LATE

SATURDAY AND SUNDAY 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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