

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
-Kaviari Oscietra, 30g 205
France

Freshly Shucked Oysters with Mignonette
- Tathra, NSW, Sydney Rock 9 each
- Wallis Lake, NSW, Sydney Rock 8 each

Yellowfin Tuna with Lemon, Black Sesame and
Davidson Plum 39

Crudo of Snapper with Green Gazpacho and
Bullhorn Pepper Oil 36

SALADS AND OTHER THINGS

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

Buffalo Mozzarella with Heirloom Tomatoes and
Charred Cherries 32

House Jersey Halloumi with Marinated Nectarines and
Thyme 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

Wagyu Bresaola with Guindillas, Manchego and
Tomato Bread 34

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

Duck Wing Sausage with Charred Red Currant and
Almonds 34

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

John Dory with Herbs and Aioli 55

Bass Grouper with Coconut, Lime and Chilli Jam 55

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

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 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

Mishima Spare Ribs with Chimichurri 55

BEEF FROM THE WOOD FIRED GRILL

WE BUTCHER IN HOUSE DAILY, THEREFORE
AVAILABILITY CANNOT BE GUARANTEED

DAVID BLACKMORE'S DRY AGED MISHIMA

All Beef From 9+ Marble Score Animals

Rib Eye on the Bone 500g 6 days 330

Sirloin 400g 16 days 290

Eye of Chuck 240g 16 days 85

Topside 240g 16 days 65

ROBBINS ISLAND GRASS FED WAGYU

All Beef From 8+ Marble Score Animals

Scotch 500g 280

GREENHAMS DRY AGE F1 PURE WAGYU RESERVE

All Beef From 8+ Marble Score Animals

Rump Cap 240g 29 days 95

Rump 240g 29 days 85

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 39 days 230

CAPE GRIM DRY AGED 36 MONTH OLD GRASS FED

Rib Eye on the Bone 400g 57 days 99

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 19

Sautéed Mussett Family Mixed Mushrooms 19

Wood Fire Grilled Creamed Corn with Chipotle
Chilli 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

0% DISCRETIONARY SERVICE CHARGE APPLIES TO ALL GROUPS OF 6+

15% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS

10% SURCHARGE ON SUNDAYS

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