

COLD BAR

Indulge in a Classic Pairing of Champagne and Caviar
A glass of MV Krug 'Grande Cuvée 171ème Éd.' With
5g Kaviari Oscietra Caviar served on Potato Rösti 100

Caviar with Potato Crisps, Röstis, Brioche Donuts
and Crème Fraîche

- Kaviari Oscietra, 30g 205

China

- N25 Kaluga, Russian Sturgeon 50g 350

Yunnan, China

Freshly Shucked Oysters with Mignonette

- Camden Haven, NSW, Sydney Rock 8 each

Yellowfin Tuna with Lemon, Black Sesame and
Davidson Plum 39

SALADS AND OTHER THINGS

Cos Lettuce with Mixed Beans, Ricotta Salata
and Mustard Vinaigrette 28

Buffalo Mozzarella with Heirloom Tomatoes and
Charred Cherries 32

Wood Fire Grilled Figs, Stracciatella, Parma Prosciutto and
Roasted Almonds 36

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

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

Duck Wing Sausage with Charred Red Currant and
Beluga Lentils 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 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 58

Rock Flathead* with Herbs and Aioli 58

Coral Trout with Coconut, Lime and Chilli Jam 63

Eastern Rock Lobster with Kombu Butter and
Sea Herbs 1kg 240

MAIN PLATES

Australian Wild Greens Spanakopita 53

Steak Diane Pie with Potato Purée (40 Minutes) 53

COOKED OVER FIRE

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

Sirloin 400g 26 days 290

Topside 240g 26 days 65

GREENHAMS DRY AGED F1 PURE BLACK WAGYU RESERVE

All Beef From 8+ Marble Score Animals

Rib Eye on the Bone 800g 42 days 380

Fillet 250g 92

Fillet 'Minute Style' with Café de Paris Butter 250g 92

DAVID BLACKMORE'S RUBIA GALLEGA

All Beef From 6+ Marble Score Animals

Rib Eye on the Bone 600g 26 days 270

Eye of Chuck 240g 26 days 75

RANGERS VALLEY DRY AGED

300 DAY GRAIN FED BLACK ANGUS

All Beef From 5+ Marble Score Animals

Rib Eye on the Bone 800g 53 days 230

COPPERTREE FARMS DRY AGED HEREFORD

36 MONTH OLD GRASS FED

Rib Eye on the Bone 400g 18 days 99

CAPE GRIM DRY AGED 36 MONTH OLD GRASS FED

Rib Eye on the Bone 400g 44 days 99

SIDES

Boiled Ramarro Farm Mixed Greens with
Olive Oil and Lemon 16

Wood Fire Grilled Summer Beans with Ricotta Salata
and Lovage Oil 18

Wood Fire Grilled Creamed Corn with Chipotle
Chilli and Manchego 19

Sautéed Mussett Family Mixed Mushrooms 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

Potato and Cabbage Gratin 23

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

SIDE SALAD

Radicchio, Cos and Endive Salad
with Burnt Honey Vinaigrette 14

MAN FIRST USED FIRE TO ROAST CHICKEN. THERE IS
NO REASON TO BELIEVE THAT IT ISN'T STILL THE BEST
METHOD. TASTE THE DIFFERENCE!

*SEAFOOD SUPPLIED BY BRUCE COLLIS

DRY AGED BEEF DOES NOT BENEFIT FROM COOKING PAST
MEDIUM RARE

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

10% DISCRETIONARY SERVICE CHARGE APPLIES TO ALL GROUPS OF 6+

15% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS

10% SURCHARGE ON SUNDAYS

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