

#### 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

- N25 Kaluga, Russian Sturgeon 50g 350

Yunnan, China

- Kaviari Oscietra Prestige, 30g 205

China

Freshly Shucked Oysters with Mignonette

- Clyde River, 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

House Jersey Halloumi with Marinated Nectarines and  
Thyme 34

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 8 Month Long Paddock Banksia,  
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

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

Rock Flathead\* with Herbs and Aioli 58

Snapper with Coconut Lime and Chilli Jam 52

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

#### 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*

Fillet 200g 130

Skirt 240g 31 days 75

Topside 240g 32 days 65

#### GREENHAMS DRY AGED F1 PURE BLACK WAGYU RESERVE

*All Beef From 8+ Marble Score Animals*

Rump 240g 48 days 85

#### DAVID BLACKMORE'S RUBIA GALLEGA

*All Beef From 6+ Marble Score Animals*

Fillet 200g 110

Rump 240g 32 days 92

#### RANGERS VALLEY DRY AGED

#### 300 DAY GRAIN FED BLACK ANGUS

*All Beef From 5+ Marble Score Animals*

Rib Eye on the Bone 800g 59 days 230

#### COPPERTREE FARMS DRY AGED HEREFORD

#### 36 MONTH OLD GRASS FED

Rib Eye on the Bone 400g 21 days 99

Sirloin on the Bone 400g 21 days 84

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

Rib Eye on the Bone 400g 50 days 99

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 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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