

#### 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, China 30g 205  
Freshly Shucked Oysters with Mignonette  
- CrookHaven 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  
Duck Wing Sausage with Charred Cherries and Lentils 34  
Wood Fire Grilled Chorizo with Mojo Verde and Padron Peppers 36  
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 52  
John Dory with Herbs and Aioli 52  
Red Throat Emperor 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 FULL BLOOD DRY AGED WAGYU

*All Beef From 9+ Marble Score Animals*

Sirloin 400g 14 days 290  
Denver 240g 14 days 110  
Eye of Chuck 240g 14 days 85  
Blade 240g 14 days 80  
Skirt 240g 14 days 75  
Topside 240g 14 days 65

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

*All Beef From 8+ Marble Score Animals*

T-Bone 1kg 43 days 320  
**RANGERS VALLEY DRY AGED**  
**300 DAY GRAIN FED BLACK ANGUS**  
Rib Eye on the Bone 700g MB 5+ 46 days 230  
Fillet 250g MB 9+ 115

#### COPPERTREE FARMS DRY AGED HEREFORD

#### 36 MONTH OLD GRASS FED

Rib Eye on the Bone 400g 15 days 99

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

Rib Eye on the Bone 400g 49 days 99  
Sirloin on the Bone 400g 32 days 85

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

#### 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  
Fried Eggs with Fermented Chilli and Fried Onion 17  
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

#### 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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