

#### 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 Prestige, China 30g 205  
- N25 Kaluga, Russian Sturgeon 50g 350  
Yunnan, China

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

Yellowfin Tuna with Lemon, Black Sesame and  
Davidson Plum 39

Crudo of Coral Trout with Green Gazpacho and  
Bullhorn Pepper Oil 36

#### SALADS AND OTHER THINGS

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

Buffalo Mozzarella with Ramarro Farm Heirloom Tomatoes  
and Charred Queen Garnet Plums 32

House Jersey Halloumi with Marinated Currant Grapes and  
Rosemary 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

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

Duck Wing Sausage with Charred Blackberries  
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

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 and Mushrooms Pithivier with  
Potato Purée (40 Minutes) 53

#### COOKED OVER FIRE

Wollemi Duck with Queen Garnet Plum  
and Szechuan Salt 65

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

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

House Made Italian Pork Sausages with Grilled  
Ramarro Farm Tropea Onions and Ale Mustard 52

#### 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*

Oyster Blade 240g 27 Days 140

Eye of Chuck 240g 27 days 85

Blade 240g 27 days 80

Skirt 240g 27 days 75

Topside 240g 27 days 66

**GREENHAMS DRY AGED F1 PURE BLACK WAGYU  
RESERVE**  
*All Beef From 8+ Marble Score Animals*

Rib Eye on the Bone 800g 49 days 380

Rump 240g 40 days 85

**RANGERS VALLEY DRY AGED  
300 DAY GRAIN FED BLACK ANGUS**  
*All Beef From 5+ Marble Score Animals*

Rib Eye on the Bone 800g 50 days 230

**COPPERTREE FARMS DRY AGED HEREFORD  
36 MONTH OLD GRASS FED**

Scotch 400g 18 days 99

Sirloin on the Bone 400g 18 days 84

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

Rib Eye on the Bone 400g 53 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

Sautéed Ramarro Farm Padron Peppers with Garlic  
and Sherry Vinegar 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 16

Potato and Cabbage Gratin 23

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

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

#### SIDE SALAD

Radicchio, Cos and Endive Salad  
with Burnt Honey Vinaigrette 14

Ramarro Farm Cucumber Salad with  
Piel de Sapo Melon and Rosemary Dressing 16

#### 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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