

#### 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

- Wonboyn, NSW, Sydney Rock 8 each

- Tathra, NSW, Sydney Rock 9 each

Yellowfin Tuna with Lemon, Black Sesame and  
Davidson Plum 39

Crudo of Snapper with Green Gazapcho and  
Bullhorn Pepper Oil 36

#### SALADS AND OTHER THINGS

Castelfranco Radicchio, Gordal Olives, Celery  
and Ricotta Salata Salad 28

Buffalo Mozzarella with 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 Pickled 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

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

Ricotta Gnocchi with Cime de Rappa  
and Black Pepper 34

#### SEAFOOD FROM THE CHARCOAL OVEN

Bass Grouper with Herbs and Aioli 55

John Dory with Coconut Lime and Chilli Jam 55

Swordfish with Guanciale and Agretti 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 Mushroom Pithivier with  
Jerusalem Artichoke Purée (40 Minutes) 53

#### COOKED OVER FIRE

Sun Farms Chicken with Corn sauce and  
Guajillo Chilli Oil (50 Minutes) 62

Wollemi Duck with Queen Garnet Plum  
and Szechuan Salt 65

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

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 MISHIMA**  
*All Beef From 9+ Marble Score Animals*

Sirloin 400g 10 days 290

Rib Eye on the Bone 400g 10 days 270

Eye of Chuck 240g 10 days 85

Topside 240g 10 days 65

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

Sirloin on the Bone 500g 31 days 150

T-Bone 1kg 31 days 320

Rump Cap 240g 47 days 95

Rump 240g 47 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 53 days 230

#### COPPERTREE FARMS DRY AGED HEREFORD

**36 MONTH OLD GRASS FED**

Rib Eye on the Bone 400g 24 days 99

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

Rib Eye on the Bone 400g 60 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

#### 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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