

#### 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  
- Merimbula, NSW, Sydney Rock 8 each

Yellowfin Tuna with Lemon, Black Sesame and Davidson Plum 39

Crudo of Snapper 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

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

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 Blackberries and Lentils 34

Wood Fire Grilled Chorizo with Mojo Verde and Padron Peppers 36

#### 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

Snapper with Herbs and Aioli 52

John Dory with Coconut Lime and Chilli Jam 55

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

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 WAGYU

All Beef From 9+ Marble Score Animals

Sirloin 400g 19 days 290

Eye of Chuck 240g 19 days 85

Blade 240g 19 days 80

Skirt 240g 19 days 75

Topside 240g 19 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

T-Bone 1kg 33 days 320

Sirloin on the Bone 500g 33 days 150

Rump 240g 33 days 85

#### RANGERS VALLEY DRY AGED 300 DAY GRAIN FED BLACK ANGUS

All Beef From 5+ Marble Score Animals

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

Rib Eye on the Bone 400g 11 days 99

Sirloin on the Bone 400g 11 days 84

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

Rib Eye on the Bone 400g 61 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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