

| | | |
|---|---|---|
| Bread Supplied by Baker Bleu Sydney Butter Supplied by Coppertree Farms | | |
| COLD BAR <i>Indulge in a Classic Pairing of Champagne and Caviar</i> <i>A glass of MV Krug ‘Grande Cuvée 171ème Éd.’ With 5g Kaviari Oscietra Caviar served on Potato Rösti 100</i> Caviar with Potato Crisps, Röstis, Brioche Donuts and Crème Fraîche – N25 Kaluga, Russian Sturgeon 50g 350 Yunnan, China – Kaviari Oscietra Prestige, France 30g 205 Freshly Shucked Oysters with Mignonette – Wonboyn, 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 Castelfranco Radicchio, Gordal Olives, Celery and Ricotta Salata Salad 28 Buffalo Mozzarella with Persimmon, Pistachio and Mint 32 House Jersey Halloumi with Marinated Sultana 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 Rapa and Black Pepper 34 | SEAFOOD FROM THE CHARCOAL OVEN Snapper with Herb and Aioli 52 Coral Trout with Coconut Lime and Chilli Jam 63 Hapuka with Romesco and Red Pepper Salsa 59 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 Wollemi Duck with Queen Garnet Plum and Szechuan Salt 65 Sun Farms Chicken with Chestnut Purée, Cipollini Onions and Sage Butter (50 Minutes) 62 Free Range Pork Chop with Curry Leaves, Black Peppercorns and Caramelised Whey 58 House Made Italian Pork Sausages with Borlotti Beans and Cime di Rapa 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 WAGYU <i>All Beef From 9+ Marble Score Animals</i> Rump Cap 240g 135 Denver 240g 110 Eye of Chuck 240g 85 PURE BLACK F1 WAGYU DRY AGED ROCKPOOL RESERVE <i>All Beef From 8+ Marble Score Animals</i> T-Bone 1kg 22 days 320 Scotch 500g 48 days 250 Rump 240g 22 days 85 RANGERS VALLEY DRY AGED 300 DAY GRAIN FED BLACK ANGUS <i>All Beef From 5+ Marble Score Animals</i> Rib Eye on the Bone 800g 69 days 230 Sirloin on the Bone 500g 28 days 110 COPPERTREE FARMS DRY AGED HEREFORD 36 MONTH GRASS FED Rib Eye on the Bone 400g 8 days 99 Sirloin on the Bone 400g 8 days 84 CAPE GRIM DRY AGED 36 MONTH OLD GRASS FED Rib Eye on the Bone 400g 47 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 Charcoal Roasted Jerusalem Artichokes with Brown Butter and Sage 19 Sautéed Ramarro Farm Padron Peppers with Garlic and Sherry Vinegar 16 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 Puntarelle Salad with Parmesan and Mint 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 | <div>CLICK TO MAKE A RESERVATION</div> |
|--|--|