

<p><b>SNACKS</b></p> <p>David Blackmore Wagyu Beef Empanada with Sauce Pebre 20 (2 pieces)</p> <p><b>COLD BAR</b></p> <p>Caviar with Potato Rosti, Crème Fraîche and Chives</p> <p>– Kaviari Kristal 30g 224</p> <p>– Kaviari Oscietre Caviar 50g 349</p> <p>Freshly Shucked Oysters with House Mignonette</p> <p>– Coffin Bay Pacifics, SA 7.5 each</p> <p>– Merimbula Rocks, NSW 7.5 each</p>	<p><b>SALAD AND OTHER THINGS</b></p> <p>Wood Fired Grilled Busselton Octopus with Salsa Verde and Roasted Capsicum 35</p> <p>Joselito Iberico Jamón and Guindillas 46</p> <p>Cape Grim Steak Tartare with Ford Farm Cheddar and Horseradish 34</p> <p>Wagin Duck Liver Parfait with Caramelised Onion Jam and Toasted Brioche 33</p>	<p><b>HOT STARTERS</b></p> <p>Charcoal Roasted Shark Bay Scallop with Garlic and Jalapeño Butter 12 each</p> <p>Fried Calamari with Romesco, Radicchio and Chilli 31</p> <p>Charcoal Roasted Skull Island Prawns** with ‘Nduja and Chive 35</p> <p>Charcoal Roasted Chorizo with Wood Fired Jalapeño, Baby Corn and Black Eye Beans 35</p>
<p><b>PASTA</b></p> <p>Seared King Prawn** with Goats Cheese Tortellini, Burnt Butter, Pine Nuts and Raisins 46/68</p>	<p><b>SEAFOOD FROM THE CHARCOAL OVEN</b></p> <p>Charcoal Roasted Rankin Cod with Roasted Tomato Sauce and Basil Oil 60</p> <p>West Australian Rock Lobster 500g with Kampot Pepper and Curry Leaf 116</p>	<p><b>MAIN PLATES</b></p> <p>Australian Wild Greens Spanakopita with Garlic Yogurt and Fresh Herbs 46</p> <p>David Blackmore Wagyu Beef and Mushroom Pie with Potato Purée 55 (30 minutes)</p>
<p><b>COOKED OVER FIRE</b></p> <p>Wood Fired Mt Barker Free Range Chicken with Sauce Vin Jaune 59 (50 Minutes)</p> <p>P. Princi Pork T-Bone with Caramelised Whey Green Peppercorn Sauce and Curry Leaf 63</p>	<p><b>BEEF FROM THE WOOD FIRED GRILL</b></p> <p>WE BUTCHER IN HOUSE DAILY THEREFORE AVAILABILITY CANNOT BE GUARANTEED</p> <p><b>DAVID BLACKMORE’S DRY AGED FULL BLOOD WAGYU</b></p> <p>9+ <i>Marble Score Animals</i></p> <p>Sirloin 400g 41 days 315</p> <p>Eye of Chuck 300g 91</p> <p>*Topside 240g 69</p> <p><b>DAVID BLACKMORE’S DRY AGED RUBIA GALLEGA</b></p> <p>*Blade 240g 28 days 70</p> <p>*Topside 240g 60</p> <p><b>CAPE GRIM DRY AGED 36 MONTH OLD GRASS FED</b></p> <p>Rib Eye on the Bone 350g 41 days 91</p> <p>Fillet ‘Minute Style’ with Café de Paris 80</p> <p>Fillet 250g 77</p> <p><b>VINTAGE DRY AGED 60 MONTH OLD GRASS FED</b></p> <p>Rib Eye on the Bone 350g 46 days 91</p>	<p><b>SIDES</b></p> <p>Broccolini with Ford Farm Cheddar and Extra Virgin Olive Oil 18</p> <p>Wood Fired Grilled Creamed Corn with Chipotle Chilli and Manchego 16</p> <p>Wood Fired Carrots with Salsa Macha and Spring Onions 16</p> <p>Roasted Japanese Pumpkin and Sweet Potato with Burnt Butter and Garlic Yoghurt 17</p> <p>Hand Cut Chips 15</p> <p>Onion Rings 17</p> <p>Potato and Cabbage Gratin 20/24</p> <p>Mac and Cheese (Contains Speck) 19</p> <p><b>SIDE SALADS</b></p> <p>Cos, Endive and Radicchio with Burnt Honey Vinaigrette 16</p>
<p><b>SAUCES AVAILABLE TO ORDER</b></p> <p>Béarnaise</p> <p>Harissa</p> <p>Smoked Red Hot Sauce</p> <p><b>CONDIMENT SERVICE</b></p> <p>Mustards</p> <p>Horseradish Cream</p> <p>Homemade BBQ Sauce</p> <p><b>DRY AGED BEEF DOES NOT BENEFIT FROM COOKING PAST MEDIUM RARE</b></p> <p><b>* RECOMMENDED RARE TO MEDIUM-RARE</b></p> <p><b>** MARINE STEWARDSHIP COUNCIL APPROVED WHICH MEANS THESE FISH AND SHELLFISH WILL NOW BE SUSTAINABLE FOREVER</b></p>		

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