

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 – Merimbula, NSW, Sydney Rock 8 each Yellowfin Tuna with Lemon, Black Sesame and Davidson Plum 39 Crudo of Gold Spot Travella with Green Gazpacho and Bullhorn Pepper Oil 36	SALADS AND OTHER THINGS Castelfranco Radicchio, Gordal Olives, Celery and Ricotta Salata Salad 28 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 House Wagyu Bresaola with Guindillas, Manchego and Tomato Bread 34 Joselito Iberico Jamón and Joselito Iberico Paleta with Piquillo Peppers, Olives and Pickled 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 Poached Quince 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 Ragu, San Marzano Tomatoes and Gremolata 34 Ricotta Gnocchi with Cime de Rapa and Black Pepper 34	SEAFOOD FROM THE CHARCOAL OVEN Rock Flathead with Herb and Aioli 52 Coral Trout with Coconut Lime and Chilli Jam 63 Red Throat Emperor with Romesco and Red Pepper Salsa 52 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 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 Fiolaro di Creazzo 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 DRY AGED FULL BLOOD WAGYU <i>All Beef From 9+ Marble Score Animals</i> Sirloin 400g 20 days 290 Blade 240g 20 days 80 Skirt 240g 20 days 75 Topside 240g 20 days 65 DAVID BLACKMORE’S DRY AGED MISHIMA <i>All Beef From 9+ Marble Score Animals</i> Denver 240g 20 days 110 Rump 240g 20 days 110 PURE BLACK F1 WAGYU DRY AGED ROCKPOOL RESERVE <i>All Beef From 8+ Marble Score Animals</i> T-Bone 1kg 44 days 320 Sirloin on the Bone 500g 44 days 150 Rump 240g 29 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 COPPERTREE FARMS DRY AGED HEREFORD 36 MONTH GRASS FED Rib Eye on the Bone 400g 16 days 99 Sirloin on the Bone 400g 16 days 84 CAPE GRIM 36 MONTH OLD GRASS FED Scotch 350g 85 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 Charcoal Roasted Cerrone Farm Jerusalem Artichokes with Brown Butter and Sage 19 Brussel Sprouts with Speck and Chestnuts 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
CHATEAUBRIAND Cape Grim Grass Fed Tenderloin Wrapped in Pancetta 1kg 350 <i>RECOMMENDED FOR 3-4 GUESTS, SERVED TABLE SIDE 45 MINUTES COOK TIME, LIMITED DAILY AVAILABILITY</i>		SIDE SALAD Radicchio, Cos and Endive Salad with Burnt Honey Vinaigrette 14 Ramarro Farm Puntarelle Salad with Parmesan and Mint 16
CONDIMENT SERVICE Mustards Horseradish Cream House Made Barbecue Sauce SAUCES AVAILABLE TO ORDER Béarnaise Harissa Fermented Jalapeño Hot Sauce		

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	CLICK TO MAKE A RESERVATION
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