

<div><b>COLD BAR</b> <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, 30g 205 Paris, France Freshly Shucked Oysters with Mignonette - Tathra, NSW, Sydney Rock 9 each Yellowfin Tuna with Lemon, Black Sesame and Davidson Plum 39 Crudo of Flame Tail Snapper with Green Gazpacho and Bullhorn Pepper Oil 36</div>	<div><b>SALADS AND OTHER THINGS</b> Castelfranco Radicchio, Gordal Olives, Celery and Ricotta Salata Salad 28 House Jersey Halloumi with Marinated Sultana Grapes and Rosemary 34 Wood Fire Grilled Figs, Mozzarella, Almonds and Oregano 32 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</div>	<div><b>HOT STARTERS</b> Wood Fire Grilled Paspaley Pearl Meat with Desert Lime Salsa 52 Shark Bay 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 Wood Fire Grilled Chorizo with Mojo Verde and Padron Peppers 36 Wood Fire Grilled Bone Marrow with Rare Beef on Toast 34</div>
<div><b>PASTA</b> 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</div>	<div><b>SEAFOOD FROM THE CHARCOAL OVEN</b> King George Whiting with Herb and Aioli 58 Rock Flathead with Coconut Lime and Chilli Jam 52 Swordfish with Guanciale and Cime de Rapa 55 Eastern Rock Lobster with Kombu Butter and Sea Herbs 1kg 240</div>	<div><b>MAIN PLATES</b> 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</div>
<div><b>COOKED OVER FIRE</b> Free Range 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</div>	<div><b>BEEF FROM THE WOOD FIRED GRILL</b> WE BUTCHER IN HOUSE DAILY, THEREFORE AVAILABILITY CANNOT BE GUARANTEED <b>DAVID BLACKMORE'S DRY AGED GRASS FED WAGYU</b> <i>All Beef From 9+ Marble Score Animals</i> Rump Cap 240g 31 days 135 Topside 240g 31 days 65 <b>DAVID BLACKMORE'S DRY AGED RED WAGYU</b> <i>All Beef From 6+ Marble Score Animals</i> Rib Eye on the Bone 600g 30 days 360 Fillet 200g 120 Eye of Chuck 240g 31 days 85 Blade 240g 31 days 75 <b>PURE BLACK F1 WAGYU DRY AGED ROCKPOOL RESERVE</b> <i>All Beef From 8+ Marble Score Animals</i> T-Bone 1kg 46 days 320 Scotch 500g 46 days 250 Rump 240g 46 days 85 <b>RANGERS VALLEY DRY AGED 300 DAY GRAIN FED BLACK ANGUS</b> <i>All Beef From 9+ Marble Score Animals</i> Rib Eye on the Bone 800g 19 days 450 <b>COPPERTREE FARMS DRY AGED HEREFORD 36 MONTH OLD GRASS FED</b> Rib Eye on the Bone 400g 20 days 99 <b>CAPE GRIM DRY AGED 36 MONTH OLD GRASS FED</b> Rib Eye on the Bone 400g 58 days 99 Fillet 250g 80</div>	<div><b>SIDES</b> 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 Sautéed 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  <b>SIDE SALAD</b> Radicchio, Cos and Endive Salad with Burnt Honey Vinaigrette 14 Ramarro Farm Puntarelle Salad with Parmesan and Mint 16</div>

RESTAURANT OPENING HOURS

MONDAY TO SATURDAY LUNCH 12 TO 2.30PM

MONDAY TO FRIDAY DINNER 6 TILL LATE

SATURDAY DINNER 5.30PM TILL LATE

DISCRETIONARY SERVICE CHARGE APPLIES TO ALL GROUPS OF 6+

15% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS

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