

COLD BAR Caviar, Potato Crisps, Röstis, Brioche Donuts, Crème Fraîche – Kaviari Oscietra Prestige, 30g 205 Paris, France – N25 Kaluga, Russian Sturgeon 30g 205 Yunnan, China Sydney Rock Oysters, Mignonette – Tathra, NSW, Sydney Rock 9 each – Merimbula, NSW, Sydney Rock 8 each Yellowfin Tuna, Black Sesame, Davidson Plum 39 Coral Trout, Green Gazpacho 36	SALADS AND OTHER THINGS Ramarro Castelfranco Radicchio, Gordal Olives, Ricotta Salata 28 Marinated Citrus Salad, Shaved Fennel, Bottarga 29 House Jersey Halloumi, Marinated Grapes, Rosemary 34 Grilled Figs, Mozzarella, Almonds, Rosemary 32 Grilled Baby Octopus, Pesto Trapanese, Kipfler Potatoes 38 Steak Tartare, Long Paddock Banksia, Fried Onions 38 Joselito Iberico Jamon & Joselito Iberico Paleta 65	HOT STARTERS Grilled Paspaley Pearl Meat, Desert Lime Salsa 52 Shark Bay Scallop, Jamon XO 13 each Charcoal Roasted Spencer Gulf Prawns, Black Pepper, Curry Leaves 45 Fried Corner Inlet Calamari, Macadamia Tarator, Finger Lime, Saltbush 39 Illawarra Pippies, Charcoal Roasted Pork Belly, Smoked Tomatoes, Kaffir Lime 35 House Chorizo, Mojo Verde, Padron Peppers 36 Wagyu Tongue, Reuben Condiments 34 Grilled Bone Marrow, Rare Beef, Toast 34
PASTA Semolina Noodles, Moreton Bay Bug, Smoked Tomatoes, Spicy Prawn Oil 52 Goat Cheese Tortellini, Seared Prawns, Pine Nuts, Raisins, Burnt Butter 49 Cavatelli, Beef Shin Ragu, Gremolata 34	SEAFOOD FROM THE CHARCOAL OVEN King George Whiting, Herbs, Aioli 58 Coral Trout, Coconut Lime, Chilli Jam 63 Swordfish, Guanciale, Cime di Rapa 55 EASTERN ROCK LOBSTER 1KG, KOMBU BUTTER, SEA HERBS 240	MAIN PLATES Australian Wild Greens Spanakopita 53 Roasted Squid Ink Rice, Grilled Calamari, Aioli 55 Steak & Mushroom Pithivier, Jerusalem Artichoke Puree (40 minutes) 53
COOKED OVER FIRE Sommerland Chicken, Chestnut Puree, Cipollini Onions, Sage (50 minutes) 62 Wollemi Duck, Burnt Mandarin, Rosemary 65 Hampshire Cross Pork Chop, Curry Leaves, Caramelised Whey 58 House Italian Pork Sausages, Borlotti Beans, Fiolaro di Creazzo 52 Kinross Station Lamb Cutlets, Traditional Mint Jelly 62 Wagyu Spare Ribs, Chimichurri 55	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> Fillet 200g 140 Denver 240g 110 Eye of Chuck 240g 85 Topside 240g 65 PURE BLACK F1 WAGYU DRY AGED ROCKPOOL RESERVE <i>All Beef From 8+ Marble Score Animals</i> T-Bone 1kg 56 days 320 Scotch 500g 56 days 250 Sirloin on the Bone 500g 44 days 150 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 42 days 230 Scotch 500g 42 days 150 COPPERTREE FARMS DRY AGED HEREFORD 36 MONTH OLD GRASS FED Rib Eye on the Bone 400g 25 days 99 CAPE GRIM DRY AGED 36 MONTH OLD GRASS FED Rib Eye on the Bone 400g 62 days 99 Scotch 300g 85 Fillet 250g 80 Fillet ‘Minute Style’, Café de Paris Butter 250g 80	SIDES Ramarro Farm Leaves, Burnt Honey Vinaigrette 14 Ramarro Farm Puntarelle, Parmesan, Mint 16 Boiled Ramarro Farm Mixed Greens 16 Fried Padron Peppers 16 Charcoal Roasted Cerrone Family Jerusalem Artichokes 19 Brussel Sprouts, Speck, Chestnuts 19 Sauteed Musset Family Mixed Mushrooms 19 Grilled Sugarloaf Cabbage, Guanciale 19 Charcoal Roasted Baby Carrots, Salsa Macha 19 Charcoal Roasted Japanese Pumpkin, Sweet Potato, Garlic Yoghurt 19 Sebago Potatoes, Wagyu Fat, Rosemary 19 Hand Cut Chips 16 Potato & Cabbage Gratin 23 Mac & Cheese (Contains Speck) 24/30 CONDIMENT SERVICE Mustards Horseradish Cream House Made Barbecue Sauce SAUCES AVAILABLE TO ORDER Béarnaise Harissa Fermented Jalapeño Hot Sauce
CHATEAUBRIAND Chauvel Citrus Fed Tenderloin, Pancetta, Bone Marrow Vinaigrette 1.5kg 480 <i>RECOMMENDED FOR 4-6 GUESTS, SERVED TABLE SIDE 45 MINUTES COOK TIME, LIMITED DAILY AVAILABILITY</i>		

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](#)