

CAVIAR & OYSTER Caviar, Potato Rosti, Crème Fraîche, Chives - Kaviari Oscietre Caviar 50g 363 - Kaviari Kristal 30g 233 Freshly Shucked Oysters, House Mignonette - Albany Rocks, WA 8 each - Wonboyn Rocks, NSW 8 each - Shoal Haven Rocks, NSW 8 each SNACKS Fish Ceviche Tostada, Avocado, Leche De Tigre 10 W.A. Rock Lobster on Brioche, Capers, Dill 14 David Blackmore Wagyu Beef Empanada, Pebre Sauce 11 each			STARTERS Kingfish Crudo, Yuzu Miso, Pickled Daikon 34 La Delizia Stracciatella, Pickled & Charred Qukes, Basil & Sesame Oil 38 Shark Bay Scallops, Herb Emulsion, Pickled Ginger, Apple 37 Wagin Duck Liver Parfait, Cherry Jam, Toasted Brioche 36 Cape Grim Steak Tartare, Ford Farm Cheddar, Horseradish 37 Smoked Tomato, Asparagus, Fetta Salad 29 Charcoal Roasted Chorizo, Wood Fired Jalapeno, Baby Corn, Charcoal Roasted Shark Bay Scallop, Black Garlic Butter 13 Fried Calamari, Macadamia Tarator, Finger Lime, Saltbush 35 Charcoal Roasted Skull Island Prawns, ‘Nduja 39 Blue Swimmer Crab, Kombu Béarnaise, Aleppo Pepper Oil 33 Wood Fired Grilled Busselton Octopus, Salsa Verde, Roasted Capsicum 38 Wood Fired Wagin Quail, Salsa Matcha, Herbs Salad, Guindilla Chilli 38		
PASTA David Blackmore Wagyu Bolognese Fettuccine 49 Seared King Prawn, Goats Cheese Tortellini, Burnt Butter, Pine Nuts, Raisins 59 Wagin Duck and Mushroom Pappardelle, Red Vermouth, Basil 49			SEAFOOD FROM THE CHARCOAL OVEN Charcoal Roasted Market Fish, Heirloom Tomato, Habanero Sauce, Green Olive Tapenade MP West Australian Rock Lobster 500g, Kampot Pepper Curry Leaf 117 MAIN PLATES Australian Wild Greens Spanakopita, Garlic Yoghurt, Fresh Herbs 49 David Blackmore Wagyu Beef & Mushroom Pie, Potato Purée 55 (30 minutes)		
BEEF FROM THE WOOD FIRED GRILL WE BUTCHER IN HOUSE DAILY THEREFORE AVAILABILITY CANNOT BE GUARANTEED DAVID BLACKMORE’S DRY AGED FULL BLOOD WAGYU 9+ Marble Score Animals Eye Chuck 240g 47 days 96 Topside 300g 44 days 70 DAVID BLACKMORE DRY AGED GRASS FED MISHIMA 9+ Marble Score Animals Sirloin 400g 34 days 287 P.PRINCI WAGYU X ANGUS Sirloin on the Bone 35 days 500g 125			GREENHAM DRY AGED FI WAGYU RESERVE 8+ Marble Score Animals Sirloin on the Bone 400g 35 days 241 Scotch Fillet 400g 35 days 225 CAPE GRIM DRY AGED 36 MONTH OLD GRASS FED Rib Eye on the Bone 350g 28 days 96 Fillet 250g 83 Rump 300g 28 days 92 COPPERTREE FARMS DRY AGED HEREFORD 36 MONTH OLD GRASS FED Rib Eye on the Bone 500g 64 days 125 COOKED OVER FIRE Charcoal Roasted Chicken, Tare Glaze, Soy Greens, Black Garlic Relish 64		
SIDES Cos, Endive, Radicchio Salad, Caramelised Lemon Vinaigrette 16 “Caesar” Cos, Lardon, White Anchovies, Egg, Parmesan and Croutons 27 Charcoal Roasted Broccolini, Green Pea Purée, Preserved Lemon, Aleppo Pepper 19 Wood Fired Grilled Creamed Corn, Chipotle Chilli, Manchego 18 Wood Fired Carrots, Salsa Macha, Spring Onions 18 Roasted Asparagus, Parmesan, Black Pepper Cream 19			SAUCES AVAILABLE TO ORDER Béarnaise Harissa 4 Chimichurri 5 Fermented Jalapeño Hot Sauce 5 Café de Paris 6 Miso Peppercorn 6 CONDIMENT SERVICE Mustards Homemade BBQ Sauce		

WE ACCEPT PAYMENTS USING ALL MAJOR CREDIT CARDS (EXCLUDING UNIONPAY) AND EFTPOS. PLEASE NOTE VISA AND MASTERCARD CREDIT AND DEBIT PAYMENTS WILL INCUR A 1.8% PROCESSING FEE, AND ALL EFTPOS CARD TRANSACTIONS WILL INCUR A 1.2% PROCESSING FEE. AMEX WILL INCUR A 2.7% FEE

A 10% SURCHARGE APPLIES ON SUNDAYS, AND A 15% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS.

FOR TABLES OF 6 OR MORE GUESTS, YOUR BILL WILL INCLUDE A SERVICE CHARGE OF 10% STILL OR SPARKLING WATER — \$11 PER PERSON FOR UNLIMITED SUPPLY THROUGHOUT THE DURATION OF YOUR MEAL