

TO START

BEEF JERKY	spiced wagyu beef	12
OLIVES	wild & green, chermoula spice or	11
POTATO HASH BROWN	creme fraiche, salmon roe	14
DUCK LIVER CUSTARD	potato & leek cream, crispy brick pastry	22
ABROLHOS SCALLOP	valencia orange, crispy shallot sauce	11
DUCK NECK SAUSAGE	fennel chutney, sichuan pepper sauce	19
VEAL SWEETBREAD NUGGETS	gribiche sauce	19

CAVIAR

potato blinis, quail egg, CopperTree Farm creme fraiche, chives

SIBERIAN OSCIETRA 30gr	260
BELUGA 30gr	450

RAW

SYDNEY ROCK OYSTERS - 2 years old single seed	7 each
or	mignonette & caramelised red wine vinegar nuoc gung vinaigrette, kaffir lime oil
KINGFISH SPENCER GULF	33
horseradish cream, cucumber salad, togarashi, yuzu kosho dressing	
BLACKMORE BEEF TARTARE	34
perilla dressing, confit egg yolk, potato gaufrettes	

SEAFOOD TASTING 165

selection of kingfish, oysters, scallops, spanner crab, moreton bay bug & king prawns served on ice with condiments

ENTREES

KFC - KARAM FRIED CHICKEN	33
buttermilk fried spatchcock, miso corn, lime	
QLD SPANNER CRAB	38
olive oil poached, dashi cream, coriander, khorasan bread	
SMOKED OX TONGUE	32
apple & celeriac remoulade, mustard dressing	
STRACCIATELLA VANELLA	27
peas, broad beans, asparagus, baby artichokes, hazelnut vinaigrette	
SALT BAKED BEETROOT	26
buffalo yoghurt, candied walnut, sherry vinaigrette	

WOODFIRE GRILL

| HEREFORD beef | grass-fed | COPPERTREE FARMS | NSW |

TENDERLOIN MBS3+	200g	52
SCOTCH MBS3+	300g	61

| SPECKLE PARK beef | grass-fed dry-aged 28 days | JAMURRA | NSW |

STRIPLOIN BONE-IN MBS3+	400g	70
RIBEYE MBS3+	900g	110

| BLACKMORE WAGYU | ration fed | ALEXANDRA | VIC |

FLAT IRON MBS9+	200g	94
RUMP CAP MBS9+	200g	96

| BLACKMORE RHONE | grass fed wagyu MBS7+ | ALEXANDRA | VIC

Whole carcasses aged in-house. Only select cuts served at their peak. Ask your waiter ...

WOODFIRE TRIO 230

A curated tasting of three cuts (700g in total), showcasing the depth of SPECKLE PARK and the richness of BLACKMORE WAGYU.

CHARCOAL OVEN & ROTISSERIE

CONDABILLA MURRAY COD 200gr	broccolini, mussel & ginger beurre blanc	62
MOOLOOLABA KING PRAWNS (3)	grilled, wakame & yuzu butter	48
NZ JOHN DORY	whole, native grenobloise sauce	67
SPRING RIDGE VENISON LOIN	beetroot, horseradish cream	56
MARGRA LAMB CUTLETS (3)	grilled flat beans, gremolata, cumin cream	52
MAREMMA DUCK BARREL		119
fermented black bean sauce, enoki & cucumber salad		
SEMOLINA GNOCCHI	exotic mushrooms, brown butter, sage	32

SIDES

SELECTION OF THREE TO SHARE 36

BUTTERED DESIREE POTATO	CopperTree Farm butter, chives	15
ASPARAGUS	charred, lemon & almond butter	13
BUTTER LETTUCE	champagne vinaigrette, fine herbs	13
HAND CUT CHIPS	rosemary salt, parmiggiano reggiano	15
CREAMED CORN	crispy shallots, ful oil	16
EGGPLANT	ezme salsa, crispy eschalots	14

SAUCES

BEARNAISE | MUSHROOM SAUCE | PEPPERCORN SAUCE | BEEF JUS 6 each

A surcharge of 10% will apply on Sundays and 15% on public holidays.

Menu items are subject to change and availability. Our kitchens handle allergens and, while we take care, we cannot guarantee an allergen-free dining experience. Please notify our team of any dietary needs. A service fee of 0.8% applies to all Visa, Mastercard and American Express transactions. A 1.34% fee applies to Alipay and WeChat Pay, and 1.85% to UnionPay.