

# APPETISERS

## Seasonal Oysters Two Pieces | \$18

Tamarind, Calamansi, Chili, Gula Melaka, Coriander  
SF


## Wagyu Tartare | \$28

Blackmore MB3 Eye Round, Capers, Shallot,  
Pepper Leaf, Quail Egg, Croissant  
D, G, E


## Ceasar Salad | \$26

Romaine Lettuce, Anchovies, Pancetta, Parmesan, Egg  
D, E, G, P

## Organic Kale Salad | \$22

Locally Grown Kale, Avocado, Broccoli, Ginger,  
Miso, Tahini, Spiced Seeds  
T, V 


## Australian Bay Lobster | \$36

Yuzu, Apple, Walnut, Celery, Grape, Brown Butter  
T, SF, D, E, A 

## Hokkaido Scallop | \$34

Kombu Butter, Cucumber, Sea Grapes  
D, SF

## Char Grilled Octopus | \$32

Fremantle Octopus, Chickpea, Peppers,  
Green Tomato, Lime, Walnut  
SF, T 

## Grilled Tiger Prawn | \$32

Coconut, Curry, Chili, Sesame,  
Spring Onion, Wild Rice  
SF, D, A

## Crispy Pork Belly | \$28

Cannellini Bean, Pancetta, Tomato, Gremolata  
P

## Soup Du Jour | \$16

Chef's Soup Of Choice  
D, V

## Seafood Bisque | \$36

Tiger Prawn, Mud Crab, Crème Fraiche, Chive  
SF, A, D

# JOSPER CHARCOAL GRILLED STEAKS

Our beef is grilled in the josper oven, over a combination of iron bark wood and charcoal at 400 degrees celsius, giving a charred finish adding a depth of flavour to our meats. All steaks are served with our house-made jus, smoked bone marrow and charred spring onions with soy butter. (D, A)

## SINGLE CUT

### Linz Heritage 300g | \$82

USDA Prime Angus, Corn Fed  
Illinois, Striploin

### Little Joe 300g | \$88

Angus, Grass Fed  
Northern Victoria, Ribeye MB4+

### Sanchoku 200g | \$88

Full Blood Wagyu, Grain Fed  
Queensland, Tenderloin MB5+

### Kagoshima 200g | \$138

A4 Craft Wagyu  
Kyushu, Striploin

### W. Black 200g | \$58

Full Blood Wagyu, 350 Days Grain Fed,  
NSW, Hanging Tender

### Stone Axe 200g | \$58

Full Blood Wagyu, 400 Days Grain Fed  
NSW, Rump Cap MB9+

## LARGE CUTS FOR SHARING

### Tender Valley 1kg | \$168

Black Angus, 220 Days Grain Fed  
NSW, T-bone MB4+

### Westholme 1kg | \$228

Full Blood Wagyu, 330 Days Grain Fed  
Queensland, O.P. Ribeye MB4+

Please allow a minimum of 45 minutes  
cooking time for the above.

### Meat Sharing Platter For Two | \$248

Chef's Selection Of Special Cuts  
D, A

## SAUCES


**Peppercorn**  
A, D

**Mushroom**  
A

**Selection Of Mustards**

# MAINS

## Roasted Spring Chicken | \$40

Sourdough Stuffing, Crushed Potato,  
Salsa Verde, Lemon  
D, G 


## Kinross Station Lamb Rack | \$68

Southern NSW Lamb, Burnt Cauliflower,  
Green Chili, Cumin, Coriander, Pistachio  
D, T


## Fried Iberico Pork Chop | \$48

Yoghurt, Panko, Cabbage, Green Tomato, Mustard  
D, G, E, P


## Pan Seared Barramundi | \$38

Aubergine, Tomato, Thyme, Pumpkin Seed  
SE, D 

## Catch Of The Day (Market Price)

Cooked Over Coals  
Cucumber, Tomato, Mint, Parsley, Lemon  
SE, D 

## Josper Fired Pumpkin | \$32

Cameron Highlands Pumpkin, Macadamia, Pine Nut,  
Sage, Beurre Noisette  
V, D, T 

## Hand Cut Pasta | \$26

House Made Pappardelle, Mushroom X.O.,  
Spring Onion  
G, D, V

## (Add Butter Poached Boston Lobster Tail | \$32)

SF, D

# SIDES

## Fried Brussels Sprouts | \$14

O.G. Spice, Mustard, Lime  
V

## Baked Rice | \$14

Turmeric, Red Onion, Chili, Fried Shallot,  
Fermented Shrimp  
SF

## Grilled Asparagus | \$14

Whipped Tofu, Chili, Sesame  
V

## Mashed Potato | \$14

Butter, Cream, Chive  
D


## Hand Cut Fries | \$14

Smoked Aioli  
E, V

## Charred Carrots | \$14

Pumpkin Seed, Honey, Butter, Dill  
V, D

A Alcohol | G Gluten | D Dairy | E Egg | N Nuts | P Pork | S Soya | T Tree Nuts | SE Seafood | SF Shellfish | V Vegetarian

 Our produce and cuisine are Rooted in Nature, featuring the finest locally and ethically-sourced ingredients.

Prices are subject to 10% service charge and prevailing government taxes.