


# APPETISERS

- Wagyu Tartare | \$28**  
Blackmore MB3 Eye Round, Capers, Shallot, Pepper Leaf, Cured Egg, Croissant  
D, E, G


**Caesar Salad | \$26**  
Romaine Lettuce, Anchovies, Pancetta, Parmesan, Egg  
D, E, G, P, SH

- Hokkaido Scallop | \$34**  
Kombu Butter, Cucumber, Sea Grapes  
D, SH

**Char Grilled Octopus | \$32**  
Handline Caught, Chickpea, Peppers, Green Tomato, Lime, Walnut  
SH, T 

- Crispy Pork Belly | \$30**  
Cannellini Bean, Pancetta, Tomato, Gremolata, Salsa Verde  
P

**Soup Du Jour | \$16**  
Chef’s Soup Of Choice  
D, V

- Origin Kale Salad | \$24**  
Local Grown Kale, Avocado, Broccoli, Ginger, Miso, Tahini, Spiced Seeds  
T, V 

**Crab Cakes | \$28**  
Old Bay, Tobiko, Lemon, Dill, Jalapeño Mayonnaise  
D, E, G, SE, SH

- Grilled Tiger Prawn | \$32**  
Coconut, Curry, Chilli, Sesame, Spring Onion, Wild Rice  
A, D, SH

- Seafood Bisque | \$36**  
Tiger Prawn, Mud Crab, Crème Fraiche, Chive  
A, D, SH

# CHARCOAL GRILLED STEAKS

Our beef is grilled 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 (A, D).

## 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+

**OBE Organic 200g | \$68**  
Grass Fed, Lake Eyre Basin, Tenderloin

## STRIPLOIN

- Satsuma 200g | \$142**  
A5 Kuroge Wagyu, Rice Plant Fed, Striploin

**W.Black 200g | \$58**  
Full Blood Wagyu, 350 days Grain Fed, NSW, Hanging Tender

**Robbin’s Island Wagyu 200g | \$68**  
Full Blood Wagyu, 500 Days Grain Fed, Tasmania, Rump Cap MB7+

## LARGE CUTS FOR SHARING

- Tender Valley T-Bone 1kg | \$169**  
Black Angus, 220 Days Grain Fed  
NSW, T-bone MB4+

**Westholme | \$228 per kg**  
Cross Bred 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 | \$248**  
Chef’s Selection Of Special Cuts  
A, D


## SAUCES

- Peppercorn**  
A, D

**Mushroom**  
A


**Selection of Mustards**


# MAINS

- Roasted Spring Chicken | \$42**  
Sourdough Stuffing, Crushed Potato, Salsa Verde, Lemon  
D, G 

**Kinross Station Lamb Rack | \$68**  
Southern NSW Lamb, Burnt Cauliflower, Green Chilli, Cumin, Coriander, Pistachio  
D, T

**Iberico Pork Chop | \$48**  
Panko Fried, Cabbage, Green Tomato, Mustard  
D, E, G, P

- Pan Seared Barramundi | \$40**  
Aubergine, Tomato, Thyme, Pumpkin Seed  
D, SE 

**Catch Of The Day (Market Price)**  
Cooked Over Coals, Cucumber, Tomato, Mint, Parsley, Lemon  
D, SE 

**Cauliflower Steak | \$28**  
Burnt Cauliflower, Toasted Almond, Onion Jus  
D, T, V

- Hand Cut Pasta | \$26**  
House Made Pappardelle, Mushroom X.O., Spring Onion  
A, D, E, G, V

(Add Butter Poached Boston Lobster Tail | \$32)  
D, SH

**Braised Beef Cheek | \$48**  
Arborio Rice, Merlot, Charred Peppers, Gremolata  
A

# SIDES

- Fried Brussels Sprouts | \$14**  
O.G. Spice, Mustard, Lime  
V

**Fried Rice | \$14**  
Turmeric, Red Onion, Chilli, Fried Shallot, Fermented Shrimp  
SH

**Grilled Asparagus | \$14**  
Whipped Tofu, Chilli, 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  
D, V

**Creamy Spinach | \$14**  
Nutmeg, Parmesan, Breadcrumb  
D, V

**Mac & Cheese | \$14**  
Béchamel, Mozzarella, Chive  
D, E, G