

APPETISERS

Seasonal Oysters Half Dozen | \$54

Natural, Lemon SH
O.G. BBQ Sauce, Bacon, Chive
SH, P


Wagyu Tartare | \$28

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

Caesar Salad | \$26

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

Organic Kale Salad | \$24

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


Crab Cakes | \$28

Old Bay, Tobiko, Lemon, Dill, Jalapeño Mayonnaise
SH, SE, E, D, G

Hokkaido Scallop | \$34

Kombu Butter, Cucumber, Sea Grapes
D, SH

Char Grilled Octopus | \$32

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

Grilled Tiger Prawn | \$32

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

Crispy Pork Belly | \$30

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
SH, 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+

Portoro 200g | \$68

Angus, Grain Fed
NSW, Tenderloin

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 | \$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
D, A

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 Chili, Cumin, Coriander, Pistachio
D, T


Fried Iberico Pork Chop | \$48

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

Pan Seared Barramundi | \$40

Aubergine, Tomato, Thyme, Pumpkin Seed
SE, D 

Catch Of The Day (Market Price)

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

Cauliflower Steak | \$28

Burnt Cauliflower, Toasted Almond, Onion Jus
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)

SH, D

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
V, D

Creamy Spinach | \$14

Nutmeg, Parmesan, Breadcrumbs
D, V

Mac & Cheese | \$14

Béchamel, Mozzarella, Chive
D, G, E

A Alcohol | G Gluten | D Dairy | E Egg | N Nuts | P Pork | S Soya | T Tree Nuts | SE Seafood | SH 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.