

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 | \$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 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.