



STARTERS

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| Sydney Rock Oyster , mignonette 4 each | Duck Liver Parfait , pear, sourdough 18 |
| Citrus Cured Kingfish , fennel, basil,
champagne vinaigrette 25 | Linguine , spanner crab, chilli, tomato 24/33 |
| Grilled Hawksberry River Squid , romesco 18 | Ravioli , goats cheese, mushroom broth 26/36 |
| Kangaroo Tartare , chutney, sweet potato crisps 24 | Tomatoes , basil, olives 19 |
| | Grilled Moreton Bay Bug , Garlic butter 24 |

Cooked on our Wood fired grill

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| Rump Cap 300g grainge grainfed angus 34 | Ocean Trout Fillet 35 |
| Eye Fillet 200g grainge grainfed angus 45 | Wild Barramundi Fillet 35 |
| New York Striploin 300g riverina black angus 46 | Lamb Rack , flinders island 42 |
| Shiro Kin Sirloin 200g full blooded wagyu 9+ 75 | Suckling Pig to share 110 |
| Rib Eye 450g on the bone dry aged 75 | Eastern Rock Lobster Half/Whole MP |
| Tomahawk 1.2kg +
to share, grass fed pinnacle beef 135 | |

SAUCES

Chimmichurri, Horseradish Cream, Béarnaise, Peppercorn, Mushroom Cream, Smoked Jus Gras

COMPOUND BUTTERS

Smoked Miso Butter, Chive & Garlic Butter, Ortiz Butter

SIDES

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| Grilled Corn , herb butter 12 | Leek , hazelnuts 12 |
| Shoestring Fries 8 | Roasted Mushrooms 12 |
| Crispy Chats , duck fat, chive 12 | Potato Puree 10 |
| Mac & Cheese 13 | Chopped Kale Salad , pecans, raisins 14 |
| Green Beans , olive oil, lemon 12 | Mixed Leaf Salad 10 |
| Onion Rings , vinegar salt 10 | |
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