



---

## STARTERS

---

**Sydney Rock Oyster**, mignonette 4 each  
**Citrus Cured Kingfish**, fennel, basil,  
champagne vinaigrette 25  
**Grilled Freemantle Octopus**, smoked eggplant,  
tomato, olive 24/36  
**Grilled Moreton Bay Bug**, almond, orange, samphire 27

**Duck Liver Parfait**, pear, sourdough 18  
**Lobster Ravioli**, bisque, tarragon, crackling 36/55  
**Tomatoes**, basil, olives 19  
**Free Range Hens Egg**, smoked potato croquette,  
spring veg salad 18

*Cooked on our Wood fired grill*

**Ocean Trout Fillet** 35  
**Wild Barramundi Fillet** 35  
**Lamb Rack**, flinders island 42  
**Suckling Pig** to share 110  
**Whole Roast Corn Fed Chicken** to share  
fennel, potato, jus gras 75

**Rump Cap 300g** grainge grainfed angus 34  
**Eye Fillet 200g** grainge grainfed angus 45  
**New York Striploin 300g** riverina black angus 46  
**Shiro Kin Sirloin 200g** full blooded wagyu 9+ 75  
**Rib Eye 450g** on the bone dry aged 75  
**Tomahawk 1.2kg +**  
to share, grass fed pinnacle beef 135

## SAUCES

Chimmichurri, Horseradish Cream, Peppercorn, Smoked Jus Gras, Mustards

## BUTTERS

Smoked Miso Butter, Chive & Garlic Butter, Ortiz Butter

---

## SIDES

---

**Onion Rings**, vinegar salt 10  
**Shoestring Fries** 8  
**Crispy Chats**, provencale salt, San Daniele 15  
**Mac & Cheese** 13  
**Green Beans**, olive oil, lemon 12

**Cumin Roasted Carrots**, tzatziki, sumac 12  
**Roasted Mushrooms** 12  
**Potato Puree** 12  
**Chopped Kale Salad**, pecans, raisins 14  
**Mixed Leaf Salad** 10

---