

COLD BAR Caviar with Crisps and Crème Fraîche – Sterling 50g 255 California, USA – N25 Kaluga, Russian Sturgeon 30g Yunnan, China 260 Freshly Shucked Oysters with Mignonette – Merimbula, NSW, Sydney Rock 7 each Yellowfin Tuna with Lemon, Black Sesame and Davidson Plum 38 Crudo of Rock Flathead★ with Avocado, Green Mango and Jalapeño 34 Joselito Iberico Jamon, Duroc Jamon Serrano and Fratelli Galloni Parma Prosciutto 45	SALADS AND OTHER THINGS Baby Cos, Avocado, Cherry Tomato and Jalapeño Chilli Salad 22 Marinated Citrus Salad with Shaved Fennel and Bottarga 29 Buffalo Mozzarella with Globe Artichoke, Pistachio and Mint 26 Wood Fire Grilled Baby Octopus with Charred Eggplant and Ash Chimi Churri 38 Steak Tartare with 12 Month Pyengana Cheddar and Potato Crisps 32 House Smoked Berkshire Leg Ham with Grilled Pineapple, Onion Cream and Tonka Bean 29 Wood Fire Grilled Bone Marrow with Mushroom Crust and Herb Salad 21	HOT STARTERS Wood Fire Grilled Paspaley Pearl Meat with Desert Lime Salsa 49 House Jersey Halloumi with Kumquat Jam 32 Abrolhos Island Scallops with Jamon XO 12 each Charcoal Roasted Whole Prawns Peeled and Marinated 46 Fried Calamari★ with Macadamia Tarator, Finger Limes and Kampot Pepper 36 Charcoal Roasted Clams with Pork Belly Smoked Tomatoes and Makrut Lime 34 Charcoal Roasted Chorizo with Green Peppers, Okra and Black Beans 32 Duck Wing Sausage with Preserved Cherries and Beluga Lentils 29
PASTA Seared King Prawns with Buffalo Cheese Tortellini, Burnt Butter, Pine Nuts and Raisins 46 Sautéed Abalone, King Brown Mushrooms and Bottarga with Maltagliati Pasta 45 Oxtail Agnolotti with Truffle Butter 35 Wagyu Shin Ragu with Casarecce, San Marzano Tomatoes and Gremolata 32	SEAFOOD FROM THE CHARCOAL OVEN Rock Flathead★ with Kombu Butter and Sea Herbs 57 Coral Trout with Coconut, Chilli and Curry Leaves 59 King George Whiting with Herbs and Green Garlic Aioli 59 Eastern Rock Lobster with Herb Butter 500g 125	MAIN PLATES Australian Wild Greens Spanakopita 49 Steak Diane Pie with Potato Puree (40 Minutes) 49 Roasted Squid Ink Rice with Wood Fire Grilled Calamari and Aioli 52
COOKED OVER FIRE Free Range Chicken with Roasted Jerusalem Artichokes and Sage Butter (50 Minutes) 55 Wollemi Duck with Burnt Blood Orange and Duck Sauce 69 Bangalow Pork Chop with Curry Leaves, Black Peppercorns and Caramelised Whey 55 House Made Italian Pork Sausages with Borlotti Beans and Cipollini Onions 52 Milly Hill Lamb Chops and Cutlets with Traditional Mint Jelly 55 Mishima Spare Ribs with Chimichurri 52	BEEF FROM THE WOOD FIRED GRILL WE BUTCHER IN HOUSE DAILY, THEREFORE AVAILABILITY CANNOT BE GUARANTEED DAVID BLACKMORE’S DRY AGED RUBIA GALLEGA <i>All Beef From 6+ Marble Score Animals</i> Sirloin 400g 20 days 185 DAVID BLACKMORE’S MISHIMA <i>All Beef From 9+ Marble Score Animals</i> Rib Eye on the Bone 300g 20 days 190 Eye of Chuck 240g 20 days 85 Blade 240g 20 days 72 Skirt 240g 20 days 69 Topside 240g 20 days 69 PROVENIR DRY AGED GRASS FED ANGUS Rib Eye on the Bone 400g 49 days 95 COPPERTREE FARMS DRY AGED FRIESIAN <i>60 Month Old Pasture Raised Stud Cows</i> Scotch 400g 49 days 98 CAPE GRIM DRY AGED 36 MONTH OLD GRASS FED Rib Eye on the Bone 400g 65 days 95 T-Bone 450g 40 days 79 Sirloin on the Bone 400g 40 days 75 Rump 350g 40 days 72 Fillet 250g 72 Fillet ‘Minute Style’ with Café de Paris Butter 250g 72	SIDES Boiled Mixed Greens with Olive Oil and Lemon 12 Charcoal Roasted Sugar Snap Peas with Mint and Ricotta Salata 15 Wood Fire Grilled Bitter Greens with Anchovy, Chilli and Parmesan 18 Wood Fire Grilled Sugarloaf Cabbage with Guanciale and Pork Jus 19 Sautéed Padron Peppers with Garlic and Sherry Vinegar 19 Brussel Sprouts with Speck and Chestnuts 18 Mushy Peas with Slow Cooked Egg 18 Sautéed Mixed Mushrooms 19 Charcoal Roasted Japanese Pumpkin and Sweet Potato with Garlic Yoghurt 19 Potato Puree 16 Sebago Potatoes Sautéed with Wagyu Fat, Garlic and Rosemary 19 Hand Cut Chips 16 Potato and Cabbage Gratin 22 “Mac and Cheese” (contains speck) 22/29 SIDE SALAD Radicchio, Cos and Endive Salad with Burnt Honey Vinaigrette 10 Strawberry and Snow Peas Salad with Pistachios and Fetta 16