

**OYSTERS**

Sydney Rock Oyster  
SERVED NATURAL WITH NATIVE LIME MIGNONETTE  
6 / 45.00 - 12 / 88.00

Wood Roasted Rock Oyster  
spiced sausage, hot sauce  
9.50

**CAVIAR & SHELLFISH**

FRIED POTATO, CULTURED CREAM & CONDIMENTS

Oscietra  
30g 230.00 - 50g 310.00

Beluga  
30gm 280.00 - 50gm 390.00

WA Scampi Roe  
30g 280.00

Potted Crab  
pikelets, whipped lemon butter  
38.00

Raw Scallop  
seaweed, beluga  
38.00

Paspaley Pearl Meat  
enoki, sea lettuce, yuzu koshu  
42.00

Southern Cray Cocktail  
white asparagus, baby gem, salad cream  
78.00

**CLASSICS**

TO SHARE

Heirloom Vegetables  
black figs, buffalo milk, pistachio  
32.00

Fruits de Mer  
QLD tiger prawns, WA scampi  
coral trout, scallop, yellowfin tuna  
rock oyster  
for two 198.00

Duck Liver  
port, blackberries & toast  
34.00

**SNACKS**

Brook Trout Roe, cultured cream, blood orange 16.00  
Radicchio caramel, ewes' milk, black grape 12.00  
Raw Prawn, malted rye, anchovy 14.00  
Chicken Wing, cuttlefish, caviar 18.00  
Port Lincoln Abalone, kilpatrick 34.00  
Chilled Clams, lovage, grilled young garlic 26.00

**STARTERS**

Raw Scallop, cultured cream, white radish, chardonnay 38.00  
Artichoke, pecorino, broad bean, spring pea 38.00  
Crab Custard, mushroom, macadamia 44.00  
WA Yabbies, sweetbreads, turnip, gooseberry 42.00  
Fremantle Octopus, paprika, tuna bacon, borlotti 40.00  
Raw Beef, black rice, shiso, oyster cream 38.00

**PASTA**

Mussel Aglio e Olio,  
squid ink, chilli, spaghetti  
42.00

Moreton Bay Bug Tortellini,  
tomato, sea greens  
65.00

Cacio e Pepe Risotto,  
hen's egg  
36.00

**FROM THE WOOD GRILL**

**FISH, SHELLFISH & MORE**

Spotted Mackerel, salsify, black mussel, shimeji 58.00  
Toothfish, celery heart, surf clams, grilled lettuce 62.00  
John Dory, cucumber, vermouth, tarragon, caviar 72.00  
WA Black Marron, vadouvan butter, curry leaves 84.00  
Whole Greenback Flounder, school prawns, ancho chilli MP  
Aquna Murray Cod, barbequed whole, sauce matelote MP

**VEGETABLES**

Wood Roasted Mushroom, chickpea, pine nut cream 36.00  
White Asparagus, celeriac, hazelnut, mimolette 38.00  
Cauliflower Cotoletta, sauce au poivre 34.00  
Eggplant, ricotta, sunflower, mushroom xo 36.00

**LOBSTER**

Grilled Southern Rock Lobster  
potato bread MP  
Lobster Linguini  
roasted shellfish butter, fermented chilli MP  
Thermidor MP

**THE GRILL**

Gooralie Berkshire Pork Chop, roasted date, witlof 62.00  
Wimmera Duck Neck, peach, beluga lentil, sherry 86.00  
Margra Lamb Barnsley Chop, radish, flowering garlic 66.00  
2GR Full Blood Wagyu Tongue, burnt onion 38.00  
Quail Pie, foie gras, madeira & roasted cherries 82.00  
Suckling Pig Saddle serves 4 240.00  
roasted apricot, pedro ximénez, potato gratin serves 8 480.00  
Ranger's Valley Flank 250g 62.00  
Westholme Wagyu F1 Rump Cap MS5+ 280g 68.00  
Rangers Valley Tenderloin 200g 88.00  
O'Connor Scotch Fillet MS3+ 300g 105.00  
Kidman Dry Aged Sirloin on the bone MS4+ 500g 115.00  
CopperTree Delmonico, retired dairy cow 900g 225.00  
Kidman Bistecca Fiorentina MS5+ 1.2kg 310.00  
Stone Axe Full Blood Wagyu Sirloin - served per 200g MP

**SAUCES**

Peppercorn 5 Bordelaise 5 Béarnaise 5 Café de paris 5

**SIDES**

The International Chop Salad 22.00  
Dressed Leaves, white balsamic, shallot 16.00  
Heirloom Tomatoes, Buffalo Ricotta, agrodolce 18.00  
Coal Roasted Greens, fried onion, black garlic 16.00  
Wood Roasted Carrots, spiced seeds 16.00  
Hand Cut Fries 12.00  
Paris Mash 22.00

**SWEET**

Fig Leaf Parfait, white chocolate, elderflower 26.00  
Rhubarb & Pistachio Trifle 26.00  
Black Cherry Tart 26.00  
Mango, koshihikari rice, goats milk 26.00  
Selection of Australian & International cheeses - condiments

