

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
30g 280.00

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
65.00

CLASSICS

TO SHARE

Heirloom Vegetables
black figs, buffalo milk, pistachio
42.00

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
Wagyu Tongue Skewer, flatbread, burnt onion 32.00

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

Bread Service 9.00 pp

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 68.00
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 160.00

VEGETABLES

Wood Roasted Mushroom, chickpea, pine nut cream 36.00
White Asparagus, celeriac, hazelnut, mimolette 38.00
Roasted Sweetheart Cabbage, taratour, morel butter 34.00
Eggplant, ricotta, sunflower, mushroom xo 36.00

LOBSTER

Grilled Southern Rock Lobster
potato bread
MP

Lobster Linguini
roasted shellfish butter, fermented chilli
180.00

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
Quail Pie, foie gras, madeira & roasted cherries 82.00
Suckling Pig Saddle Pre order only
roasted apricot, pedro ximénez, potato gratin serves 4 240.00
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
Seasonal Fruit Tart 26.00
Mango, koshihikari rice, goats milk 26.00
Selection of Australian & International cheeses - condiments

