

ARRIVAL COCKTAIL

The International Martini
Tanqueray Gin, Noilly Prat Vermouth
Salted Bergamot
25.00

Nettle Gimlet
Tanqueray Gin, Nettle Cordial,
Clarified Granny Smith Apple
25.00

CHAMPAGNE

N.V Ruinart Brut
50.00

N.V Ruinart Blanc de Blancs
60.00

N.V Krug ‘Grande Cuvee’, 172eme
125.00

OYSTERS

SERVED NATURAL WITH NATIVE LIME VINAIGRETTE

6 / 45.00 – 12 / 90.00

Wood Roasted Rock Oyster
spiced sausage, hot sauce
9.50

CAVIAR

ACCOMPANIED WITH FRIED POTATO & CULTURED CREAM

Oscietra Caviar
30g 230.00

Raw Scallop
seaweed, brioche, oscietra
36.00

CLASSICS
TO SHARE

Potted Crab
pikelets, whipped lemon cream
38.00

Duck Liver Parfait
port jelly, blackberries & toast
28.00

Heirloom Vegetables
buffalo milk, pistachio
46.00

Fruits de Mer
QLD tiger prawns, WA scampi, coral trout,
yellowfin tuna, scallop, rock oyster
68.00 per person

SNACKS

Pecorino, chive, mushroom 12.00
Fried Prawn Sandwich 16.00
Chicken Wing, cuttlefish, caviar 16.00
Potato, Bluefin tuna, anchovy 16.00
David Blackmore Wagyu Skewer, onion caramel 24.00

STARTERS

Raw Snapper, green apple, honeydew, macadamia 38.00
Asparagus Tart, soft leek, Comté, black garlic 36.00
Raw Beef, black rice, shiso, oyster cream 38.00
Fremantle Octopus, paprika, tuna bacon, borlotti 40.00
Coal-fired SA Sardine, San Marzano, smoked pepper, basil 32.00
Mooloolaba Prawns, white radish, avocado, whipped roe 38.00

VEGETABLES

Wood Roasted Mushroom, chickpea, pinenut cream 36.00
Roasted Sweetheart Cabbage, kombu butter, saltbush 34.00

PASTA

Risotto, porcini, tarragon, mascarpone 38.00
Ravioli, coral prawn, preserved lemon, tomato 52.00
Moreton Bay Bug Linguini, dried tomato, sea greens 72.00

FROM THE WOOD GRILL

FISH & SHELLFISH

Coral Trout, fennel, pickled cumquat, saffron	88.00	King George Whiting, kohlrabi, yuzu, makrut lime	MP
John Dory, scallop mousse, sourdough, vermouth	78.00	Hawkesbury Calamari, its ink, fermented chilli, karkalla	MP
Blue Mackerel, grilled lettuce, pine nut, brown butter	58.00	Grilled Southern Rock Lobster,	MP
WA Black Marron, vadouvan butter, curry leaves	MP	fermented chilli butter, sea greens, potato bread	

THE GRILL

Wimmera Duck, neck sausage, lentil, sherry, hibiscus	86.00	O’Connor Tenderloin MS3+	200g	88.00
Margra Lamb, garlic scapes, parsnip, muntries	86.00	Ranger’s Valley Black Market Bavette MS5+	250g	66.00
Quail Pie, mushroom, foie gras, madeira	76.00	Westholme Wagyu 1 Rump Cap MS5+	280g	68.00
Goondawindi Pork Chop, radicchio, capers	400g 58.00	O’Connor Scotch Fillet MS3+	300g	92.00
		Kidman Dry Aged Sirloin on the bone MS4+	500g	115.00
		Westholme OP Rib MS3+	800g	195.00
		Kidman Bistecca Fiorentina MS5+	1.2kg	320.00
		Stone Axe Full Blood Wagyu Sirloin - min	300g	MP

SAUCES

Peppercorn 5	Bordelaise 5	Béarnaise 5	Café de paris 5
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SIDES

“The International Chop Salad” 22.00			
Dressed Leaves, Chardonnay vinegar, shallot	16.00	Heirloom Tomatoes, peach, basil, white balsamic	18.00
Blistered Peas & Pods, yoghurt, spiced seeds	20.00	Coal-roasted Corn, snake beans, hemp seed miso	18.00
Fries	12.00	Paris Mash	18.00

SWEET

Mango Granita, white chocolate, coconut sorbet	24.00	Rhubarb Pavlova, mascarpone, black cherry	24.00
Seasonal Fruit Tarte Tatin	24.00	Gâteau Opéra	28.00
Caramelised Basque Cheesecake Tart, strawberries, almond	24.00	Selection of Australian & International Cheeses, condiments	

