

ARRIVAL COCKTAIL

The International Martini
Tanqueray Gin, Noily 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

7.50 ea

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

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 Westholme Wagyu 1 Rump Cap MS5+ 280g 68.00
Margra Lamb, garlic scapes, parsnip, muntries 86.00 O'Connor Scotch Fillet MS3+ 300g 92.00
Quail Pie, mushroom, foie gras, madeira 76.00 Kidman Dry Aged Sirloin on the bone MS4+ 500g 115.00
Goondawindi Pork Chop, radicchio, capers 400g 58.00 Westholme OP Rib MS3+ 800g 195.00
The International Burger 34.00 Kidman Bistecca Fiorentina MS5+ 1.2kg 320.00
180g O'Connor grass fed burger, cognac glazed onions,
American cheese, aged cheddar & house pickles Stone Axe Full Blood Wagyu Sirloin - min 300g MP
O'Connor Tenderloin MS3+ 200g 88.00
Ranger's Valley Black Market Bavette MS5+ 250g 66.00

SAUCES

Peppercorn 5 Bordelaise 5 Béarnaise 5 Café de paris 5

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

