

# THE GRILL

AUTUMN 2026

## ON ARRIVAL

The International Martini, Tanqueray Gin, Noily Prat vermouth, salted bergamot	20
Nettle Gimlet, Tanqueray Gin, nettle, clarified Granny Smith apple	20

N.V. Ruinart Brut	35
N.V. Ruinart Blanc de Blancs	40
N.V. Ruinart Rosè	40

## RAW & CHILLED

Sydney Rock Oysters	7.5
Fruits de Mer pp	68
Heirloom Vegetables, buffalo milk, pistachio	46
Potted Crab, buttermilk pikelets, lemon cream	38

## FISH & SHELLFISH

Garfish, queen green chimichurri	<i>Port Lincoln</i>	48
Bluefin Tuna, sauce vierge	<i>Tasmania</i>	58
Coral Trout, caviar beurre blanc	<i>North Queensland</i>	85
Skull Island Prawns, roasted shellfish butter	<i>Northern Territory</i>	68

Cioppino, fish and shellfish stew, saffron, tomato, malted bread	66
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## SNACKS

Wood Roasted Rock Oyster, spiced sausage, hot sauce	9.5
Beetroot, hazelnut, goat's curd, amaranth	12
Yellowfin Tuna, potato, horseradish	14
Raclette Dauphine, jamon Iberico, black truffle	16
Fried Prawn sandwich	16
Chicken Wing, cuttlefish, caviar	16
Scallop Cruller, cultured cream, meyer lemon <i>add caviar +20</i>	18

Crumbed King George Whiting, sauce gribiche	MP
Whole John Dory, surf clams, sea aster, roast chicken butter	MP
Grilled Southern Rock Lobster, fermented chilli, sea greens, potato bread	MP

## STARTERS

Tuna Crudo, cucumber, olive, mascarpone	36
Mud Crab Tart, smoked roe, macadamia	48
Pine Mushroom, artichoke, aged cheddar, celeriac	34
Raw Beef, king oyster, black mustard, bone marrow	36
Duck Liver Parfait, port jelly, blackberries, toast	28
Barbecued Fremantle Octopus, eggplant and burnt lime	32

## THE GRILL

Rangers Valley Bavette MS5+	250g	66
Westholme Wagyu Rump Cap	280g	68
O'Connor Tenderloin MS3+	200g	88
O'Connor Scotch Fillet MS3+	300g	92
Kidman Dry Aged Sirloin MS4+	500g	115
Westholme OP Rib MS3+	800g	195
Kidman Bistecca Fiorentina	1kg	295

Peppercorn, Bordelaise, Bearnaise, Café de Paris	+ 5 ea
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## PASTA

Risotto cacio e pepe	32
Paccheri, pork neck ragu, cime di rapa	36
Duck Agnolotti, morels, chestnut, Pedro Ximenez	44
Linguine, spanner crab, tomato, sea greens	48

## SIGNATURES

Wollemi Duck, neck sausage lentil, sherry, hibiscus	86
Margra Lamb Breast, sweetbreads, turnip, stinging nettle	64
Borrowdale Organic Pork Chop, garlic scapes, cumquat	72
The International Burger, 180g grass fed O'Connor beef, XO Cognac glazed onions, aged cheddar, american cheese, house pickles, fries	34

## LEAVES & VEGETABLES

The International "chop salad"	22
Dressed Leaves, chardonnay, shallot	16
Heirloom Tomatoes, buffalo milk, bitter leaves	18
Roman Beans, ajo blanco, preserved lemon	18
Burnt Butternut Pumpkin, cashew, black fig caramel	24
Wood Roasted Leeks, endive, smoked yoghurt, manchego	24
Potato & Swede Gratin, black truffle bordelaise	26
Paris Mash	18
Fries	12

## DESSERT

Quince, anise hyssop, raspberry, hibiscus	18
Seasonal Fruit Tarte Tatin	22
Russian Honey Cake, hazelnut, mead, cultured cream	22
Dark Chocolate Soufflé, mountain pepper, Earl Grey ice cream	24

Shortbread Caramels	6ea
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Selection of Australian & international cheeses, condiments

## THE INTERNATIONAL