

THE GRILL

SPRING 2026

ON ARRIVAL

The International Martini	20	N.V Ruinart Brut	35
Tanqueray Gin, Noily Prat vermouth, salted bergamot		N.V Ruinart Blanc de Blancs	40
Nettle Gimlet	20	N.V Ruinart Rosé	40
Tanqueray Gin, nettle, clarified Granny Smith apple			

RAW & CHILLED

Sydney Rock Oysters	7.5
Heirloom Vegetables, buffalo milk, pistachio	46
Potted Crab, buttermilk pikelets, lemon cream	38

FISH & SHELLFISH

Bluefin Tuna, sauce vierge	<i>Tasmania</i>	58
Coral Trout, caviar beurre blanc	<i>North Queensland</i>	85
Cioppino, fish and shellfish stew, saffron, tomato, malted bread		66

SNACKS

Wood Roasted Rock Oyster, spiced sausage, hot sauce	9.5
Beetroot, hazelnut, goat’s curd, amaranth	12
Yellowfin Tuna, potato, horseradish	14
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
Grilled Southern Rock Lobster, fermented chilli, sea greens, potato bread	MP

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Rangers Valley Bavette MS5 +	250g	66
Westholme Wagyu Rump Cap MS4 +	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

STARTERS

Tuna Crudo, cucumber, olive, mascarpone	36
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

SIGNATURES

Wollemi Duck, neck sausage, lentil, sherry, hibiscus	86
Margra Lamb Breast, sweetbreads, turnip, stinging nettle	64
The International Burger, 180g grass fed O’Connor beef, XO Cognac glazed onions, aged cheddar, american cheese, house pickles, fries	34

PASTA

Risotto cacio e pepe	32
Paccheri, pork neck ragu, cime di rapa	36
Linguine, spanner crab, tomato, sea greens	48

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
Selection of Australian & international cheeses, condiments	

THE INTERNATIONAL