

THE GRILL
SPRING 2026

ON ARRIVAL

The International Martini	24	N.V Ruinart Brut	40
Tanqueray Gin, Noily Prat vermou th , salted bergamot		N.V Ruinart Blanc de Blancs	40
Nettle Gimlet	25	N.V Ruinart Rosé	40
Tanqueray Gin, nettle, clarified Granny Smith apple			

RAW & CHILLED

Sydney Rock Oysters (A)	7.5
Market Seafood & Shellfish Plate, condiments (M)	54
Yellowfin Tuna, caper, garum, potato crisp (A)	36

FISH & SHELLFISH

Whole Flounder Meunière (A)	Jervis Bay, NSW	MP
King George Whiting (A)	Spencer Gulf, SA	MP
Moreton Bay Bug, chilli butter (A)	Northern Rivers, NSW	MP
Coral Trout, salmoriglio (A)	North Queensland	72
Murray Cod, vadouvan sauce (A)	Riverina, NSW	68

SNACKS & SHARES

Seeded Sourdough, cultured butter	10
Donuts, chive & comté cream, burnt onion	20
Pork Jowl & Scallop Skewer, flatbread, preserved cumquat (A)	18
Wagyu Skewer, flatbread, yuzu kōsho, pickles	18
Salt Cod & Crab Croquette, culatta Emilia, romesco (A)	16
Prawn Toast, sourdough, tarama (M)	14

Snapper Crudo, nectarine, fennel, lime (A)	32
Aged Raw Beef, fermented pepper, shishito	32
Crisp Polenta, asparagus, hazelnut, cauliflower	28
Duck Liver Parfait, port jelly, blackberries, toast	28
Barbecued Fremantle Octopus, pancetta, celery heart (A)	38

SIGNATURES

Swordfish Milanese, sweet peppers, caper leaf, lemon (A)	78
300g Kurobuta Pork Chop, mustard leaf, apricot	68
The International Burger, 180g grass fed O'Connor beef, XO Cognac glazed onions, aged cheddar, American cheese, house pickles, fries	36

THE GRILL

Margra Lamb Rib 200g	Oberon, NSW	48
Lockyer Valley Bavette MS5 +	Glen Innes, NSW	66
Westholme Wagyu Rump Cap MS4 +	Comet, QLD	68
O'Connor Tenderloin MS3 +	Gippsland, VIC	88
O'Connor Scotch Fillet MS3 +	Gippsland, VIC	92
Kidman Dry-Aged Sirloin MS4 +	Kimberley, NT	115
1824 OP Rib MS3 +	Comet, QLD	195
Kidman Bistecca Fiorentina	Kimberley, NT	295

Peppercorn, Bordelaise, Béarnaise, Café de Paris	+ 5 ea
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PASTA

Risotto, white asparagus, Pecorino Medoro	36
Summer Squash & Ricotta Agnolotti, dill	39
Gnocchi Sardi, king prawn, yellowfin XO (A)	45
Linguine, spanner crab, chilli (A)	58

LEAVES & VEGETABLES

Niçoise, Olasagasti anchovies, spring beans, hen egg, tomato (I)	26
Panzanella Salad, grilled peach, tomato, basil, sourdough	24
Dressed Leaves, chardonnay vinaigrette, shallot	16
Zucchini Salad, pine nuts, mint	16
Kadwell Farm Baby Potatoes, seaweed butter	16
Paris Mash	16
Fries	14

DESSERT

White Peach Granita, almond ice cream, native plum	22
Seasonal Fruit Tarte Tatin	22
Russian Honey Cake, hazelnut, mead, cultured cream	22
Pistachio Soufflé, jersey milk ice cream, berries	24

Canelé, orange bitters, whisky	9ea
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Selection of Australian & international cheeses served with accompaniments

(A) - Australian (I) - International (M) - Mixed