

TO START

BEEF JERKY spiced wagyu beef	14
OLIVES wild & green, chermoula spice GF	11
PARSNIP FRITTERS coconut & turmeric caramel	14
ABROLHOS SCALLOP grilled, valencia orange, crispy shallot sauce	11 each
DUCK LIVER CUSTARD fermented black bean sauce, crisps	32

CAVIAR BLACK PEARL

potato blinis, quail egg, CopperTree Farms creme fraiche, chives	
OSCIETRA 30g	210
BELUGA 30g	350

RAW

SYDNEY ROCK OYSTERS - APPELLATION GF	7 each
or	
mignonette & caramelised red wine vinegar	
nuoc gung vinaigrette, kaffir lime oil	
KINGFISH SPENCER GULF GF	33
horseradish cream, cucumber & apple, togarashi, yuzu kosho dressing	
BLACKMORE BEEF TARTARE	34
anchovy mayonnaise, confit egg yolk, shiso, crispy potato	

SEAFOOD TASTING 260

selection of kingfish, oysters, scallops, spanner crab, moreton bay bug & king prawns served on ice with condiments

ENTREES

KFC - KARAM FRIED CHICKEN	33
buttermilk fried spatchcock, miso corn, lime	
QLD SPANNER CRAB	42
olive oil poached, dashi cream, coriander, finger lime, brioche	
PORK & DUCK NECK SAUSAGE	37
fennel & apple chutney, sichuan pepper sauce	
SALT BAKED BEETROOT GF	28
sheep milk yoghurt, candied walnut, sherry dressing	

WOODFIRE**GRILL****| HEREFORD beef | grass-fed | COPPERTREE FARMS | NSW |**

TENDERLOIN MBS4+	200g	54
SCOTCH MBS4+	300g	82

| SPECKLE PARK beef | grass-fed dry-aged 28 days | JAMURRA | NSW |

STRIPLOIN BONE-IN MBS3+	400g	76
RIBEYE MBS3+	500g	120

| STOCKYARD PROSPECT | fullblood angus grain fed | JONDARYAN | QLD |

RIBEYE MBS5+	1000g	280
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| BLACKMORE WAGYU | ration fed | ALEXANDRA | VIC |

FLAT IRON MBS9+	200g	98
STRIPLOIN MBS9+	180g	145

WAGYU TRIO 600g 260

A curated tasting of Blackmore wagyu beef.

**CHARCOAL
OVEN &
ROTISSERIE****CONDABILLA MURRAY COD 180gr** broccolini, mussel & ginger beurre blanc 64**MOOLOOLABA KING PRAWNS (4)** grilled, wakame & yuzu butter 48**MARKET FISH** whole, native grenobloise sauce 68**SOUTHERN ROCK LOBSTER** garlic & herb butter GF MP**MARGRA LAMB** cutlets, flat beans, gremolata, jus GF 56**WOLLEMI DUCK BARREL** 88

fermented black bean sauce, enoki & cucumber salad

MUSHROOM RISOTTO carnaroli rice, exotic mushrooms, broccolini, goat curd 34**SIDES****SELECTION OF THREE TO SHARE** 36**BUTTERED DESIREE POTATO** CopperTree Farms butter, chives GF 15**BROCCOLINI** romesco sauce, toasted almonds GF 13**RED BUTTER LETTUCE** aged chardonnay vinaigrette, fine herbs GF 13**SKIN ON CHIPS** rosemary salt, parmesan reggiano GF 15**CREAMED CORN** crispy shallots, ful oil GF 16**EGGPLANT** grilled, ezme salsa GF 14**DUCK FAT POTATOES** confit potatoes, persillade GF 16**SAUCES****BEARNAISE | MUSHROOM SAUCE | PEPPERCORN SAUCE | BEEF JUS** 6 each

A surcharge of 10% will apply on Sundays and 15% on public holidays. For groups of 8 guests or more, a 5% service charge will apply to the table.

Menu items are subject to change and availability. Our kitchens handle allergens and, while we take care, we cannot guarantee an allergen-free dining experience. Please notify our team of any dietary needs. A service fee of 1.2% applies to all Visa, Mastercard and American Express transactions.