

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
<u>or</u> 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	28
GF sheep milk yoghurt, candied walnut, sherry dressing	

WOODFIRE GRILL

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	

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	caranoli 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, parmiggiano 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
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