

## TO START

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

### CAVIAR BLACK PEARL

potato blinis, quail egg, CopperTree Farms creme fraiche, chives

<b>OSCIETRA 30g</b>	210
<b>BELUGA 30g</b>	350

## RAW

<b>SYDNEY ROCK OYSTERS - APPELLATION</b> GF	7 each
<u>or</u> mignonette & caramelised red wine vinegar	
nuoc gung vinaigrette, kaffir lime oil	
<b>KINGFISH SPENCER GULF</b> GF	33
horseradish cream, cucumber & apple, togarashi, yuzu kosho dressing	
<b>BLACKMORE BEEF TARTARE</b>	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

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

## WOODFIRE

### GRILL

<b>  HEREFORD beef   grass-fed   COPPERTREE FARMS   NSW  </b>		
TENDERLOIN MBS4+	200g	54
SCOTCH MBS4+	300g	82
<b>  SPECKLE PARK beef   grass-fed dry-aged 28 days   JAMURRA   NSW  </b>		
STRIPLOIN BONE-IN MBS3+	400g	76
RIBEYE MBS3+	500g	120
<b>  STOCKYARD PROSPECT   fullblood angus grain fed   JONDARYAN   QLD  </b>		
RIBEYE MBS5+	1000g	280
<b>  BLACKMORE WAGYU   ration fed   ALEXANDRA   VIC  </b>		
FLAT IRON MBS9+	200g	98
STRIPLOIN MBS9+	180g	145

### WAGYU TRIO 600g 260

A curated tasting of Blackmore wagyu beef.

## CHARCOAL

### OVEN & ROTISSERIE

<b>CONDABILLA MURRAY COD 180gr</b> broccolini, mussel & ginger beurre blanc	64
<b>MOOLOOLABA KING PRAWNS (4)</b> grilled, wakame & yuzu butter	66
<b>MARKET FISH</b> whole, native grenobloise sauce	68
<b>SOUTHERN ROCK LOBSTER</b> garlic & herb butter GF	MP
<b>MARGRA LAMB</b> cutlets, flat beans, gremolata, jus GF	56
<b>WOLLEMI DUCK BARREL</b>	88
fermented black bean sauce, enoki & cucumber salad	
<b>MUSHROOM RISOTTO</b> carnaroli rice, exotic mushrooms, broccolini, goat curd	34

## SIDES

### SELECTION OF THREE TO SHARE 36

<b>BUTTERED DESIREE POTATO</b> CopperTree Farms butter, chives GF	15
<b>SUGAR SNAPS</b> buttermilk dressing, poppy seeds GF	13
<b>RED BUTTER LETTUCE</b> aged chardonnay vinaigrette, fine herbs GF	13
<b>SKIN ON CHIPS</b> rosemary salt, parmiggiano reggiano GF	15
<b>CREAMED CORN</b> crispy shallots, ful oil GF	16
<b>EGGPLANT</b> grilled, ezme salsa GF	14
<b>POTATO GRATIN</b> nori & anchovy cream, gruyere cheese GF	19

## SAUCES

<b>BEARNAISE   MUSHROOM SAUCE   PEPPERCORN SAUCE   BEEF JUS</b>	6 each
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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 1.5% applies to all Visa, Mastercard and American Express transactions.