

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 ea
DUCK LIVER CUSTARD fermented black bean sauce, oyster mushrooms, charred sourdough	32

CAVIAR BLACK PEARL

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

OSCIETRA 30g	210
BELUGA 30g	350

RAW

SYDNEY ROCK OYSTERS GF	7 ea
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	
MINDRISE MUSHROOMS	39
lion's mane, woodfired seasonal mushrooms, goat curd, brown butter	
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 COOLAH NSW 		
STRIPLOIN BONE-IN MBS3+	400g	76
RIBEYE MBS3+	500g	120
 STOCKYARD PROSPECT angus grain fed JONDARYAN QLD 		
RIBEYE MBS5+	1000g	280
 BLACKMORE fullblood wagyu ration fed ALEXANDRA VIC 		
FLAT IRON MBS9+	200g	98
STRIPLOIN MBS9+	180g	190
RIBEYE MBS9+	1000g	600

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	66
MARKET FISH whole, native grenobloise brown butter sauce	68
MARGRA LAMB cutlets, flat beans, shishito peppers, gremolata, jus GF	56
WOLLEMI DUCK BARREL fermented black bean sauce, enoki & cucumber salad	88
MUSHROOM RISOTTO aged camaroli rice, exotic mushrooms, broccolini	34

SIDES

SELECTION OF THREE TO SHARE 36

BUTTERED DESIREE POTATO CopperTree Farms butter, chives GF	15
SUGAR SNAPS buttermilk dressing, horseradish, poppy seeds 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
POTATO GRATIN nori & anchovy cream, gruyere cheese GF	19

SAUCES

BEARNAISE MUSHROOM SAUCE PEPPERCORN SAUCE BEEF JUS	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.

MAGMA

BY DANY KARAM

DESSERT MENU

CREME BRULEE 23

Valrhona white chocolate, tropical sorbet, brown butter tuile

CHOCOLATE DOME 25

coconut sponge, cherry sorbet, amarena, warm couverture ganache

SOUFFLE PASSIONFRUIT - please allow 15 minutes 26

coconut & lime sorbet, macadamia crumbs

SORBETS

daily selection of sorbets 17

Royal Tokaji '5 Puttonyos' Aszu, 60ml, Tokaji-Hegyalja, HU 15

CHEESE SELECTION served with accompaniments

CAVE AGED CHEDDAR 12

hard | cow's milk | Ford farm | ENGLAND

GRANNY BLUE 12

blue-veined cheese | cow's milk | South Gippsland | VIC

MOKOAN GOAT CHEESE 12

white mould | goat's milk | Little Cedar Farmhouse | VIC

Quinta Do Noval Tawny Port, 60 ml, Douro, PRT 15

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