

TO START

add as you like, shaved to order (min. 3gr)

AUSTRALIAN BLACK TRUFFLE \$6/gr

Tuber melanosporum - Stonebarn Farm - WA

BEEF JERKY	spiced wagyu beef	15
OLIVES	wild & green, chermoula spice GF	12
PARSNIP FRITTERS	coconut & turmeric caramel	14
ABROLHOS SCALLOP (A)	grilled, valencia orange, crispy shallot sauce	11 ea
DUCK LIVER CUSTARD	fermented black bean sauce, oyster mushrooms, charred sourdough	33

CAVIAR BLACK PEARL

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

OSCIETRA (I) 30g220

BELUGA (I) 30g410

RAW

SYDNEY ROCK OYSTERS (A)	7 ea
or	mignonette & caramelised red wine vinegar GF nuoc gung vinaigrette, kaffir lime oil GF
KINGFISH SPENCER GULF (A)	34
	horseradish cream, cucumber & apple, togarashi, yuzu kosho dressing GF
BLACKMORE BEEF TARTARE	35
	anchovy mayonnaise, confit egg yolk, shiso, crispy potato

SEAFOOD TASTING (A) 270

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

ENTREES

KFC - KARAM FRIED CHICKEN	34
	buttermilk fried spatchcock, miso corn, lime
QLD SPANNER CRAB (A)	49
	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	29
	sheep milk yoghurt, candied walnut, sherry dressing GF

WOODFIRE GRILL

CHARCOAL OVEN & ROTISSERIE

SIDES

SAUCES

HEREFORD beef grass-fed COPPERTREE FARMS NSW		
TENDERLOIN MBS4+	200g	58
SCOTCH MBS4+	300g	82
SPECKLE PARK beef grass-fed dry-aged 28 days COOLAH NSW		
STRIPLOIN BONE-IN MBS3+	400g	84
RIBEYE MBS3+	500g	135
STOCKYARD PROSPECT angus grain-fed JONDARYAN QLD		
RIBEYE MBS5+	1000g	290
BLACKMORE fullblood wagyu ration-fed ALEXANDRA VIC		
FLAT IRON MBS9+	180g	99
STRIPLOIN MBS9+	180g	195
RIBEYE MBS9+	1000g	600
WAGYU TRIO 600g 270 A curated tasting of Blackmore wagyu beef		
CONDABILLA MURRAY COD (A) 180gr	broccolini, mussel & ginger beurre blanc	65
MOOLOOLABA KING PRAWNS (A) (3)	grilled, wakame & yuzu butter	62
MARKET FISH (A)	whole, native grenobloise brown butter sauce	68
MARGRA LAMB	cutlets, flat beans, shishito peppers, gremolata, jus GF	63
WOLLEMI DUCK BARREL	fermented black bean sauce, enoki & cucumber salad	88
MUSHROOM RISOTTO	aged camaroli rice, exotic mushrooms, broccolini	36
SELECTION OF THREE TO SHARE 38		
BUTTERED DESIREE POTATO	CopperTree Farms butter, chives GF	16
SUGAR SNAPS	buttermilk dressing, horseradish, poppy seeds GF	15
RED BUTTER LETTUCE	aged chardonnay vinaigrette, fine herbs GF	14
SKIN ON CHIPS	rosemary salt, parmigiano reggiano GF	17
CREAMED CORN	crispy shallots, ful oil GF	16
EGGPLANT	grilled, capsicum & tomato salsa GF	15
CORN BREAD	polenta, honey, cultured butter	14
BEARNAISE MUSHROOM SAUCE PEPPERCORN SAUCE BEEF JUS	6 ea	