

TO START

BEEF JERKY	spiced wagyu beef	15
OLIVES	wild & green, chermoula spice or	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 or nuoc gung vinaigrette, kaffir lime oil or	
KINGFISH SPENCER GULF (A)		34
	horseradish cream, cucumber & apple, togarashi, yuzu kosho dressing or	
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 or	

WOODFIRE GRILL

HEREFORD beef grass-fed COPPERTREE FARMS NSW		
TENDERLOIN	MBS4+	200g58
SCOTCH	MBS4+	300g82
SPECKLE PARK beef grass-fed dry-aged 28 days COOLAH NSW		
STRIPLOIN BONE-IN	MBS3+	400g84
RIBEYE	MBS3+	500g135
STOCKYARD PROSPECT angus grain-fed JONDARYAN QLD		
RIBEYE	MBS5+	1000g290
BLACKMORE fullblood wagyu ration-fed ALEXANDRA VIC		
FLAT IRON	MBS9+	180g99
STRIPLOIN	MBS9+	180g195
RIBEYE	MBS9+	1000g600

WAGYU TRIO 600g 270

A curated tasting of Blackmore wagyu beef

CHARCOAL OVEN & ROTISSERIE

CONDABILLA MURRAY COD (A)	180g	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 or	63
WOLLEMI DUCK BARREL		fermented black bean sauce, enoki & cucumber salad	88
MUSHROOM RISOTTO		aged camaroli rice, exotic mushrooms, broccolini or	36

SIDES

SELECTION OF THREE TO SHARE 38		
BUTTERED DESIREE POTATO	CopperTree Farms butter, chives or	16
SUGAR SNAPS	buttermilk dressing, horseradish, poppy seeds or	15
RED BUTTER LETTUCE	aged chardonnay vinaigrette, fine herbs or	14
SKIN ON CHIPS	rosemary salt, parmigiano reggiano or	17
CREAMED CORN	crispy shallots, ful oil or	16
EGGPLANT	grilled, capsicum & tomato salsa or	15
CORN BREAD	polenta, honey, cultured butter	14

SAUCES

BEARNAISE MUSHROOM SAUCE PEPPERCORN SAUCE BEEF JUS	6 ea
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TO START

OLIVES wild & green, chermoula spice 12 cf

BEEF JERKY spiced wagyu beef 15

PARSNIP FRITTERS coconut & turmeric caramel 14

ABROLHOS SCALLOP (A) grilled, orange, crispy shallot sauce 11^{ea}

RAW

SYDNEY ROCK OYSTERS (A) 7^{ea}

or mignonette & caramelised red wine vinegar cf
nuoc gung vinaigrette, kaffir lime oil cf

KINGFISH SPENCER GULF (A) 34

horseradish cream, cucumber & apple, togarashi, yuzu kosho dressing cf

BLACKMORE BEEF TARTARE 35

anchovy mayonnaise, confit egg yolk, shiso, crispy potato

CAVIAR BLACK PEARL

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

OSCIETRA (I) 30g 220

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

SALT BAKED BEETROOT 29 cf

sheep milk yoghurt, candied walnut, sherry dressing

CHARCOAL OVEN & ROTISSERIE

BARRAMUNDI SPRING CREEK 200gr (A) 47 cf

cauliflower, pearl onions, salsa verde

MOOLOOLABA KING PRAWNS (3) (A) 62

grilled, wakame & yuzu butter

MARGRA LAMB 63 cf

cutlets, flat beans, shishito peppers, gremolata, jus

MUSHROOM RISOTTO 36 cf

aged carnaroli rice, exotic mushrooms, broccolini

WOLLEMI DUCK BARREL 88 (please allow 25 minutes)

fermented black bean sauce, enoki & cucumber salad

WOODFIRE GRILL

| **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 | JONDARYN | QLD |

RIBEYE MBS5+ 1000g 290

| **BLACKMORE** | fullblood wagyu ration-fed | ALEXANDRA | VIC |

FLAT IRON MBS9+ 180g 99

RIBEYE MBS9+ 1000g 600

WAGYU TRIO 600g 270

A curated tasting of Blackmore wagyu beef

SIDES & SAUCES

SELECTION OF THREE TO SHARE 38

SUGAR SNAPS buttermilk dressing, horseradish, poppy seeds 15 cf

RED BUTTER LETTUCE aged chardonnay vinaigrette, fine herbs 14 cf

SKIN ON CHIPS rosemary salt, parmigiano reggiano 17 cf

CREAMED CORN crispy shallots, ful oil 16 cf

EGGPLANT grilled, capsicum & tomato salsa 15 cf

MUSHROOM SAUCE 6 | **PEPPERCORN SAUCE** 6 | **BEEF JUS** 6 cf

DESSERTS

CREME BRULEE 23

Valrhona white chocolate, tropical sorbet, brown butter tuile

CHOCOLATE DOME 25

coconut sponge, cherry sorbet, amarena, warm couverture ganache

STRAWBERRY & ROSE PAVLOVA 22 cf

rose mascarpone mousse, pistachio, strawberry sorbet

SORBETS 17

daily selection of sorbets

A surcharge of 10% will apply on Sundays and 15% on public holidays.

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.

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

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.

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