

TO START

Table with 2 columns: Dish Name, Price. Rows include BEEF JERKY, OLIVES, PARSNIP FRITTERS, ABROLHOS SCALLOP (A), and DUCK LIVER CUSTARD.

CAVIAR BLACK PEARL
potato blinis, quail egg, Coppertree Farms creme fraiche, chives
OSCIETRA (I) 30g 220
BELUGA (I) 30g 410

RAW

Table with 2 columns: Dish Name, Price. Rows include SYDNEY ROCK OYSTERS (A), KINGFISH SPENCER GULF (A), and BLACKMORE BEEF TARTARE.

SEAFOOD TASTING (A) 270
selection of kingfish, oysters, scallops, spanner crab, moreton bay bug & king prawns served on ice with condiments

ENTREES

Table with 2 columns: Dish Name, Price. Rows include KFC - KARAM FRIED CHICKEN, QLD SPANNER CRAB (A), PORK & DUCK NECK SAUSAGE, MINDRISE MUSHROOMS, and SALT BAKED BEETROOT.

WOODFIRE GRILL

Table with 3 columns: Dish Name, Weight, Price. Rows include TENDERLOIN MBS4+ and SCOTCH MBS4+.

Table with 3 columns: Dish Name, Weight, Price. Rows include STRIPLON BONE-IN MBS3+ and RIBEYE MBS3+.

Table with 3 columns: Dish Name, Weight, Price. Row includes RIBEYE MBS5+.

Table with 3 columns: Dish Name, Weight, Price. Rows include FLAT IRON MBS9+, STRIPLON MBS9+, and RIBEYE MBS9+.

WAGYU TRIO 600g 270
A curated tasting of Blackmore wagyu beef

CHARCOAL OVEN & ROTISSERIE

Table with 2 columns: Dish Name, Price. Rows include CONDABILLA MURRAY COD (A), MOOLOOLABA KING PRAWNS (A), MARKET FISH (A), MARGRA LAMB, WOLLEMI DUCK BARREL, and MUSHROOM RISOTTO.

SIDES

Table with 2 columns: Dish Name, Price. Rows include BUTTERED DESIREE POTATO, SUGAR SNAPS, RED BUTTER LETTUCE, SKIN ON CHIPS, CREAMED CORN, EGGPLANT, and CORN BREAD.

SAUCES

Table with 2 columns: Dish Name, Price. Row includes BEARNAISE, MUSHROOM SAUCE, PEPPERCORN SAUCE, and BEEF JUS.

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 17

daily selection of sorbets

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.

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.
