

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 11ea

RAW

SYDNEY ROCK OYSTERS (A) 7ea
mignonette & caramelised red wine vinegar cf
or 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.