MAGMA
BY DANY KARAM

TO START

OLIVES wild & green, chermoula spice **12** GF

BEEF JERKY spiced wagyu beef **15**

DUCK LIVER BRULEE pickled baby peach, fig jam, brioche **25**

RAW

SYDNEY ROCK OYSTERS (A) 7ea

mignonette & caramelised red wine vinegar GF

or

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

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

ENTREES

KFC - KARAM FRIED CHICKEN 35
buttermilk fried spatchcock, miso corn, lime

QLD SPANNER CRAB (A) 49
olive oil poached, dashi cream, coriander, finger lime, brioche

HEIRLOOM TOMATO SALAD 29 GF
burratina, olives, tomato sorbet, chardonnay vinaigrette

CHARCOAL OVEN & ROTISSERIE

BARRAMUNDI SPRING CREEK 200gr (A) 47 GF
cauliflower, pearl onions, salsa verde

MOOLOOLABA KING PRAWNS (3) (A) 62
grilled, wakame & yuzu butter

MARGRA LAMB 63 GF
cutlets, flat beans, shishito peppers, gremolata, jus

ACQUERELLO RISOTTO 36 GF
lime, charred seasonal vegetables, parmesanaged

WOLLEMI DUCK BARREL 88 (please allow 25 minutes)
sichuan pepper sauce, apple & fennel chutney

WOODFIRE GRILL

| HEREFORD beef | grass-fed | COPPERTREE FARMS | NSW |

TENDERLOIN MBS4+ 200g **59**
SCOTCH MBS4+ 300g **83**

| SPECKLE PARK beef | grass-fed dry-aged 28 days | COOLAH | NSW |

STRIPLOIN BONE-IN MBS3+ 400g **88**
RIBEYE MBS3+ 500g **135**

| STOCKYARD PROSPECT | angus grain-fed | JONDARYAN | QLD |

RIBEYE MBS5+ 1KG **290**

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

FLAT IRON MBS9+ 180g **99**
RIBEYE MBS9+ 1KG **600**

WAGYU TRIO 600g 290
A curated tasting of Blackmore wagyu beef

SIDES & SAUCES

SELECTION OF THREE TO SHARE 38

ASPARAGUS buttermilk dressing, horseradish, poppy seeds **15** GF

RED BUTTER LETTUCE aged chardonnay vinaigrette, fine herbs **14** GF

SKIN ON CHIPS rosemary salt, parmigiano reggiano **17** GF

CREAMED CORN crispy shallots, ful oil **16** GF

EGGPLANT grilled, capsicum & tomato salsa **15** GF

MUSHROOM SAUCE 7 | PEPPERCORN SAUCE 7 | BEEF JUS 7 GF

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 GF
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.