MAGMA
BY DANY KARAM

TO START

BEEF JERKY spiced wagyu beef 15

OLIVES wild & green, chermoula spice GF 12

POTATO SCALLOPS taramasalata, chives 19

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

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

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 35
buttermilk fried spatchcock, miso corn, lime

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

PORK BELLY "MAEKJEOK" 39
doenjang sauce, pickled nashi pear, fresh sorrel, butter lettuce

FREMANTLE OCTOPUS (A) 36
grilled, piquillos, preserved lemon vinaigrette, chorizo, wild rice

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

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
SCOTCH MBS9+	250g	195

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

CHARCOAL OVEN & ROTISSERIE

TOOTHFISH (I) 180gr cucumber & enoki salad, black pepper sauce 89

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

MARKET FISH (A) whole, native grenobloise brown butter sauce 68

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

WOLLEMI DUCK BARREL sichuan pepper sauce, fennel & apple chutney 88

RISOTTO acquerello rice, peas, seasonal vegetables, parmesan GF 36

SIDES

SELECTION OF THREE TO SHARE 38

BUTTERED DESIREE POTATO CopperTree Farms butter, chives GF 16

ASPARAGUS 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

SAUCES

MUSHROOM SAUCE | PEPPERCORN SAUCE | BEEF JUS 7 ea

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. Seafood origin: (A) Australian | (I) Imported | (M) Mixed origin

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.