














BREAD

Sourdough and whipped *Pepe Saya* cultured butter 4






SNACKS

<i>Sher Wagyu</i> beef tartare , <i>Giaveri Oscietra</i> caviar and potato hash	x2	  	16
Chickpea taco , smoked eggplant, macadamia and soused onion	x2	  	16
Duck parfait , brioche, cherries and onion jam	x2		16
Australian king prawn spring roll , sesame, coriander, mint and nuoc cham	x2		16
<i>Abrolhos</i> WA half-shell scallops , mango, fragrant herbs, chili and coconut	x2	 	24
<i>Sher Wagyu</i> brisket skewer , chimichurri, yoghurt and pomegranate	x2		18

























STARTERS

Buttermilk flatbread, burrata cheese , black tomato, pinenuts and basil		24
<i>Mclvor Farm</i> pork belly , roasted apple, chorizo, cauliflower, pomegranate, pistachio		24
<i>Gin-cured</i> ocean trout , avocado, Davidson plum, cucumber, fermented chili, grapefruit and pearls		24
Handmade crafted salumi board		40
A selection of four of Australia's finest cured meats, stracciatella cheese, pickles and our tomato focaccia loaf		

EARTH, OCEAN AND FIRE

Handmade asparagus and pea ravioli , <i>Meredith</i> goats' cheese, beurre noisette, lemon and red sorrel		38
Wood-grilled <i>Aylesbury</i> duck breast , brik cigar, cherries, chard, beetroot and blackberry		46
<i>Humpty Doo</i> barramundi , king prawns, calamari, dashi broth, baby king browns and zucchini	 	46
<i>Mclvor Farm</i> Berkshire pork cutlet , savoy cabbage, carrot, golden raisins, chervil and capers		46
House-blended wagyu burger 250 gram, smoked bacon, American-style cheddar cheese, pickled zucchini, caramelised onion, <i>Martin's</i> potato bun, and golden potato chips		32

BEEF

<i>Sher Wagyu</i> rostbiff , #9 (400 days grain-fed) 300grams	  	58
<i>O'Connor Beef</i> porterhouse , #3 (pure grass-fed) 300 grams	  	58
<i>O'Connor Beef</i> scotch fillet , #3+ (270 days grain-fed) 400 grams	  	88
<i>O'Connor Beef</i> eye fillet , #5+ (270 days grain-fed) 220 grams	  	68
<i>Sher Wagyu</i> porterhouse , dry aged 28 days #7 (400 days grain-fed) 450 grams	  	170
<i>Sher Wagyu</i> eye fillet , #9+ (400 days grain-fed) 200 grams	  	110
<i>Sher Wagyu</i> scotch fillet , #9 (400 days grain-fed) 450 grams	  	180
<i>Rangers' Valley Black Onyx</i> ribeye , #3+ (270-day grain-fed) dry aged 60 days, 600 grams	  	170












All steaks are served with potato rosti, shallots, confit cherry tomato and a sauce of your choice. We recommend cooking medium with all dry-aged beef.

Sauces: *Pondalowie* red wine jus, Bone marrow jus, Pepper and cognac sauce, Béarnaise sauce, Chimichurri extra sauce 3

Butters: Herb & smoked paprika or Maître d'Woodhouse

Mustard service

SIDES

Caesar salad – cos, jamon, golden yolk, anchovy and <i>Grana Padano</i>		16
Heritage tomatoes , cucumber, soused onion, <i>Meredith</i> goats' feta, orange, basil, chardonnay vinaigrette		16
Cauliflower , <i>La Boqueria</i> chorizo, basil, smoked hazelnuts and <i>Pecorino Romano</i>		14
Butter beans , <i>George's</i> zucchini flowers, snow peas, sugar snaps, peas, currants and feta	 	14
Roasted kent pumpkin , pepitas, sesame seeds, pomegranate and labneh	 	14
Wood-roasted heritage carrots , macadamia, burnt miso and chervil	  	14
Battered onion rings – house specialty		14
Golden potato chips - botanical salt and garlic aioli		12

Sundays incur a 10% surcharge. Public Holidays incur a 12% surcharge. All credit cards transactions incur a 1.2% surcharge.

Whilst all care is taken to ensure dietary friendly items contain no allergens, we are unable to guarantee that any meal will be 100% free of all traces of dairy, gluten, nut or other products that may produce allergic reactions in certain people. Anyone with food allergies must advise wait staff.

