

SMALL PLATES

italian flatbread, wood fire grilled eggplant dip *(v) | 16

marinated olives | 10

sydney rock oysters, eschallot dressing or grilled chilli, lime and ginger dressing 6ea | 7ea

burrata, charred watermelon, vincotto, basil oil | 25

sesame seared yellowfin tuna, wakame, salmon roe, pickled cucumber, soy and citrus dressing | 30

wood fire grilled quail drumsticks, okra, jamaican jerk sauce | 32

wood fire grilled octopus, cannellini beans, tomato, preserved lemon, basil | 32

duck and maple sausage, beetroot jam, blood orange glaze | 20

kangaroo skewers, pepper sauce, berries | 29

BIG PLATES

wood roasted cauliflower, snake beans, toasted hazelnut tahini dressing, curry leaf (v) | 30

sautéed potato gnocchi, seasonal mushrooms, parmesan * | 34

linguine, crab, tomato, calabrian chilli * | 44

market fish | MP

spatchcock, blackened tomato salsa, harissa sauce | 42

lamb rump, pearl cous cous, preserved lemon, green chilli, pistachio pesto, labne * | 44

STEAKS

200g 12 hour cooked stone axe wagyu brisket, bms 9, cipolini onions, brisket jus, salsa verde * | 56

270g jack's creek sirloin, bms 3+, black garlic butter | 52

300g o'connor scotch fillet, bms 4+, red wine jus | 68

250g stone axe wagyu rostbiff, bms 9, szechuan sauce | 72

450g o'connor rib eye, bms 3+, bone marrow, beef jus * | 89

1kg - 2kg tomahawk, rangers valley, bms 4+ | MP

SIDES

market leaves, vine tomatoes, wood roasted leek vinaigrette, salted ricotta, grains | 12

wood roasted pumpkin, charred corn, jalapenos, manchego | 14

hand cut fat chips, charred rosemary aioli | 14

wood fire grilled broccolini, toasted hazelnut dressing, crispy garlic (v) | 16