

SMALL PLATES

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

marinated olives | 10

sydney rock oysters (ea)

eschallot dressing 6 | grilled chilli, lime and ginger dressing 7 | kilpatrick 8

seared scallop, szechuan sauce (ea) | 9

burrata, wood fire grilled figs, vincotto, basil oil | 25

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

chargrilled octopus, okra, tomatoes, crispy curry leaves, chilli, roasted mango sauce | 32

wood fire grilled quail drumsticks, pickled green chili, jamaican jerk sauce | 32

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

kangaroo skewers (3), pepper sauce, berries * | 29

BIG PLATES

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

sautéed potato gnocchi, seasonal mushrooms, parmesan * | 34

linguine, crab, tomato, calabrian chilli, grana padano * | 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

220g black onyx flank steak, bms 3+, sugar loaf cabbage, wholegrain mustard dressing | 48

200g slow cooked stone axe wagyu brisket, bms 9, cipollini onions, jus, salsa verde * | 56

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

200g o'connor eye fillet, bms 5+, red wine jus | 69

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, wood roasted leek vinaigrette, salted ricotta, grains | 12

heirloom tomato salad, basil, wood fired spanish onion dressing, pecorino | 14

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

THREE COURSE MENU - MINIMUM 4 GUESTS AND FOR THE WHOLE TABLE

\$95 PP

STARTERS TO SHARE

italian flat bread, woodfire grilled eggplant dip *
marinated olives

sydney rock oysters, eschallot vinegar + 6pp
burrata, wood fire grilled figs, vincotto

sesame seared yellowfin tuna, wakame, salmon roe pickled cucumber, soy and citrus
duck and maple sausage, beetroot jam, orange dressing

MAIN COURSE

wood roasted cauliflower, snake beans, toasted hazelnut tahini dressing, fresh herbs (v)
linguine, crab, tomato, calabrian chilli, grana padano *
market fish

spatchcock, blackened tomato salsa, harissa sauce
270g jack's creek sirloin, bms 3+, black garlic butter
450g o'connor rib eye, bms 3+, bone marrow, beef jus * + 37

market leaves, wood roasted leek vinaigrette, salted ricotta, grains
hand cut chips, charred rosemary aioli

DESSERT COURSE

silken chocolate cake, black sesame, whipped cream, hazelnuts
wood roasted macadamia and salted caramel tart, caramel crème fraiche ice cream *
selection of cheese, quince paste and lavosh * +6