

First

HOUSE BREAD - 4 pp

Cold press extra virgin Dionysus robust, cultured butter

“MANZANILLA” OLIVES - 12

Ortiz anchovies and boquerones, ciabatta

NAROOMA NSW ROCK OYSTERS - 4 each

Lemon and lime, aged balsamic and extra virgin

SMOKED MUSSELS - 6 each

Manuka wood smokehouse, bruschetta on a house sourdough croute

PIQUILLO ROASTED BABY PEPPERS - 6 each

Stuffed with QLD mud crab meat and Carpentaria prawns cutlets, romesco

CHARRED QLD SCALLOPS - 5 each

Horseradish crème fraiche, pickled radish and tarragon gremolata

MORCILLA - 4 each

House blood sausage, rustic bread and baby pepper

CROQUETAS - 6 each

Jamon iberico, bluefrog duck and truffle ghee, manchego béchamel

CHURROS - 7 each

Fresh goat cheese, Dark honey and mustard seeds sauce

BACALAO AND

‘CAESAR’ BRUSSELS SPROUTS - 17

Smoked cod, manchego and anchovies, poached sprouts and salmorejo

BUTIFARRA BLANCA - 16

House suckling pig sausage, Pine and brown mushrooms, herbs gremolata

VEAL SWEETBREADS - 17

Pil pil and cebollita, organic kale and celeriac

CHAR GRILLED BABY OCTOPUS - 16

Yellow potatoes crisp and roasted pepper, balsamic pesto

CARPENTARIA PRAWN CUTLET - 17

Marinated and tossed in pil pil infusion, flat leaf herbs

CHARRED HOUSE CHORIZO - 16

With sautéed Alubia white beans

BERKSHIRE PORK BELLY - 18

Roasted in balsamic, red rose rhubarb and apple martini

GRILLED HALOUMI CHEESE - 16

With organic baby beets, mixed leaves, beetroot vinaigrette and basil pesto

Cured

SERVED WITH BREAD AND HOUSE PICKLED

CHARCUTERIES BOARD

120g 24

PROSCIUTTO SAN DANIELE CURED 24 MONTHS

50g 20

JAMON IBERICO DE BELLOTA “PATA NEGRA”

50g 26

ARTISANAL AIR DRIED WAGYU BEEF BRESAOLA MB9

50g 22

Sides

ALL 9

TAROZ OF YELLOW POTATOES MASHED, SAUTÉED ONIONS AND GREEN BEANS

ORGANIC CARROTS AND CHARCOAL PUMPKIN, BASIL PESTO

WOOD FIRE ROASTED POTATOES, ROSEMARY AND THYME INFUSED

GRILLED MIXED MUSHROOMS SAUTÉED IN EXTRA VIRGIN

ALUBIAS WHITE BEANS, CHORIZO AND CHILLI “SOFFRITTO”

TOMATINA OF SLICED MARINATED FRESH TOMATOES, BABY CAPERS AND OREGANO

GREENS OF SAUTÉED SPINACH AND POACHED BROCCOLINI

POACHED ORGANIC SILVERBEET, SULTANAS AND TOASTED ALMOND FLAKES

Second

ROTOLO - 24

Of fresh ricotta cheese and charcoal pumpkin, pine nuts and basil pesto, burnt butter tomato and herbs gremolata

RAVIOLI - 28

Stuffed with mascarpone and Alaskan crab meat, scampi bisque and wild fennel fries

HANDKERCHIEF PASTA - 27

With suckling lamb shoulder braised in 4 yo aged balsamic, pecorino scales

ARROZ CALDOSO - 30pp

King prawns with saffron and pimenton, nora chilli and basil extra virgin

MURRAY RIVER DUCK BREAST - 34

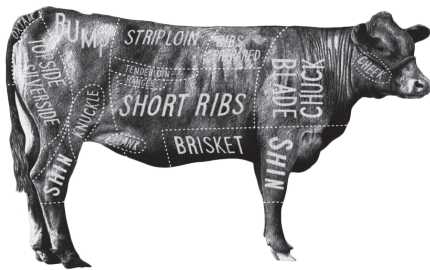
Pan tossed on jerez balsamico, honey and black olives

WAGYU OSSOBUCO - 27

Slow braised in shiraz, taroz of yellow potatoes mashed and green beans

FISH OF THE DAY - mp

Grilled and oven roasted, with your choice of a side and a sauce



Open Fire Roasted, Grilled or Wood Fired

INCLUDES A CHOICE OF A SIDE AND A SAUCE

CERTIFIED PURE BREED
BLACK ANGUS AND WAGYU, MSA

OVER 36 MONTHS OLD,
DRY AGED MINIMUM 30 DAYS

WAGYU SKIRT STEAK - 29

300g, slow roasted marbled 7+, Riverina

ANGUS RIB EYE ON THE BONE - 39

400g, grass fed, Cape Grim

ANGUS FILLET TENDERLOIN - 36

250g, grass fed, Cape Grim

WAGYU RUMP CAP - 33

250g, marbled 9, Riverina

ANGUS SHORT RIBS CUT ACROSS - 27

500g, slow roasted to glazed

ORGANIC FARM CERTIFIED, FREE RANGE
ANIMALS, GOULBOURN AND COOMA

SUCKLING LAMB - 39

Portion, 8 to 10 hours slow roasted,
14/16 kg size

SUCKLING PIG - 39

Portion, 8 to 10 hours slow roasted,
14/18 kg size

CHICKEN BREAST SUPREME - 28

250g, charred and wood roasted

WHOLE ROASTED ANIMALS - PP

available for tables order

Condiment Sauces

3 MUSTARDS:

DIJON, SEEDED OR HOT ENGLISH

SHIRAZ AND SHORT BEEFS JUS

SCENTED APPLE AND MANZANILLA

LEMON AND CLARIFIED BUTTER

HORSERADISH CRÈME FRAICHE

ROQUEFORT CREAM COGNAC

ROASTED GARLIC AND ROSEMARY

ROMESCO CHILLY AND ALMOND