

FIRE GRILL
MENU

TO START

Sydney "Lemon Tree Passage" Rock Oysters \$22 <i>(Half Dozen Shucked to Order) Red Wine Mignonette</i>	Oysters Kilpatrick (4) \$20 <i>Bacon Crumble, Honey, Worcestershire Sauce</i>
Seared Scallops \$22 <i>Cauliflower Puree, Boudin Noir</i>	Steak Tartare \$20 <i>Toasted Baguette</i>
Kingfish Crudo \$20 <i>Fresh Blood Orange, Soy Ginger Dressing, Pink Peppercorn</i>	Chicken Liver Paté \$17 <i>Port Gelée, Pear & Currant Chutney, Toasted Baguette</i>
Grilled King Prawns \$24 <i>Chive Beurre Blanc</i>	Toasted Potato Gnocchi \$18 <i>"Super Green" Pesto, Roasted Butternut</i>
Lamb Rack \$24 <i>Onion Puree, Spring Vegetables, Green Beans, Jus</i>	Beetroot Carpaccio \$19 <i>Pickled Fennel, Candied Walnuts, Goats Cheese</i>

MAIN COURSE

Prawn Linguini <i>Capers, Lemon</i>	\$29
Braised Beef Cheek Ragout <i>Pappardelle</i>	\$29
Pan Seared Salmon <i>Green Beans in Tarragon Butter</i>	\$32
Chargrilled Tuna <i>Green Beans in Tarragon Butter</i>	\$32
Pan Seared Hapuka <i>Creamy Tomato Bisque and Snow Peas</i>	\$36
Roast Pumpkin <i>Herbs, Barley, Portabello, Mustard Cream</i>	\$29
Pan Seared Duck Breast <i>Root Vegetables, Target Beets, Beetroot Puree, Orange Jus</i>	\$34
Grilled Thick Cut Lamb Chops <i>Roasted Garlic, Lemon and Oregano Oil</i>	\$29

STEAK

Grain Fed Striploin QLD <i>(330 grams)</i>	\$29
Riverina Grain Fed Flank 120 Day <i>(250 grams)</i>	\$27
Angus Tenderloin Upper Hunter NSW <i>(250 grams)</i>	\$36
500 gram T-Bone <i>Grass Fed, Young Prime 36 Month, Wagga Wagga NSW</i>	\$39
Tajima Wagyu Flank <i>Marble Score +6 (200 grams)</i>	\$42
Wagyu Tenderloin QLD <i>Marble Score +7 (220 grams)</i>	\$48
Hokkaido Wagyu Scotch Fillet <i>Certified A5, Marble Score +11 (170 grams)</i>	\$88

All Steaks Served with Pumpkin & Mustard Seed Puree, Beef Jus, Gratin Dauphinois

SIDE DISHES

Organic Garden Salad \$10	Heirloom Tomatoes <i>Basil Oil</i> \$10	Duck Fat Roasted Potatoes \$12
Cauliflower Gratin \$10	Green Beans <i>Anchovy Butter</i> \$10	Pommes Frites \$8

DESSERT

Classic Creme Brulee	\$14
Chocolate Ganache <i>Sesame Tuille, Poached Kumquat</i>	\$14
Rhubarb Apple Crumble <i>Vanilla Ice Cream</i>	\$14
Eton Mess <i>Crispy Meringue, Creme Chantilly, Fresh Strawberries, Strawberry Sauce</i>	\$14
Cheese Plate <i>Edam, Stilton Blue, Mature Cheddar, Goat Ash, House Pear & Currant Chutney, Mixed Accompaniments</i>	\$29