

  
**FIRE GRILL**  
**MENU**

**TO START**

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

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

**STEAK**

<b>Grain Fed Striploin QLD</b> <i>(330 grams)</i>	\$32
<b>Riverina Grain Fed Flank 120 Day</b> <i>(250 grams)</i>	\$32
<b>Angus Tenderloin Upper Hunter NSW</b> <i>(250 grams)</i>	\$39
<b>500 gram T-Bone Grass Fed, Young Prime 36 Month, Wagga Wagga NSW</b>	\$42
<b>1 kg T-Bone To Share</b> <i>(Please Allow 30 min Cooking Time)</i>	\$95
<b>Tajima Wagyu Flank Marble Score +6</b> <i>(200 grams)</i>	\$44
<b>Wagyu Tenderloin QLD, Marble Score +7</b> <i>(220 grams)</i>	\$54
<b>Hokkaido Wagyu Scotch Fillet Certified A5, Marble Score +11</b> <i>(170 grams)</i>	\$88
<i>All Steaks Served with Pumpkin &amp; Mustard Seed Puree, Beef Jus, Gratin Dauphinois</i>	

**SIDE DISHES**

<b>Organic Garden Salad</b> \$11	<b>Heirloom Tomatoes Basil Oil</b> \$12	<b>Duck Fat Roasted Potatoes</b> \$13
<b>Cauliflower Gratin</b> \$12	<b>Green Beans Anchovy Butter</b> \$12	<b>Pommes Frites</b> \$9

**DESSERT**

<b>Classic Creme Brulee</b>	\$15
<b>Chocolate Ganache Sesame Tuille, Poached Kumquat</b>	\$15
<b>Rhubarb Apple Crumble Vanilla Ice Cream</b>	\$15
<b>Eton Mess Crispy Meringue, Creme Chantilly, Fresh Strawberries, Strawberry Sauce</b>	\$15
<b>Cheese Plate Edam, Stilton Blue, Mature Cheddar, Goat Ash, House Pear &amp; Currant Chutney, Mixed Accompaniments</b>	\$29

