

FIRE GRILL

MENU

TO START

Sydney “Lemon Tree Passage” Rock Oysters \$27 <i>(6 Shucked to Order) Orange & Red Wine Vinegar GF</i>	Oysters Kilpatrick (4) \$24 <i>Bacon Crumble, Honey, Worcestershire Sauce GF</i>
Kingfish Crudo \$25 <i>Fresh Blood Orange, Soy Ginger Dressing, Pink Peppercorn GF</i>	Cured Salmon \$25 <i>Orange Zest, Beetroot and Star Anise, Avo Mousse, Balsamic Caviar GF</i>
Seared Scallops \$26 <i>Cauliflower Purée, Boudin Noir GF</i>	Steak Tartare \$24 <i>Toasted Baguette</i>
Grilled King Prawns \$25 <i>Chive Beurre Blanc GF</i>	Lamb Rack \$26 <i>Onion Purée, Spring Vegetables, Jus GF</i>
Confit Pork Belly \$24 <i>Celeriac Apple Puree, Anise Jus, Crisp Sage GF</i>	Toasted Potato Gnocchi \$22 <i>“Super Green” Pesto, Roasted Butternut</i>
	Beetroot Carpaccio \$22 <i>Pickled Fennel, Candied Walnuts, Goats Cheese GF</i>

MAIN COURSE

Prawn Linguini <i>Capers, Lemon</i>	\$34
Braised Beef Cheek Ragout <i>Pappardelle</i>	\$34
Pan Seared Salmon <i>Green Beans in Tarragon Butter GF</i>	\$37
Chargrilled Tuna <i>Green Beans in Tarragon Butter GF</i>	\$37
Baby Snapper <i>Broccolini, Red Elk and Prawn Bisque GF</i>	\$38
Wild Mushroom Risotto <i>Truffle Oil, Porcini Crisps</i>	\$32
Pan Seared Duck Breast <i>Root Vegetables, Target Beets, Beetroot Purée, Orange Jus GF</i>	\$38
Grilled and Roasted Spring Spatchcock <i>Parsnip Purée and Pickled Fennel GF</i>	\$38
Grilled Thick Cut Lamb Chops <i>Roasted Garlic, Lemon and Oregano Oil</i>	\$36
Beef Short Rib <i>Braised in Wagyu Fat, Caramelised Onion Potato Puree, Hickory BBQ Gravy GF</i>	\$39
Roasted Lamb Rack <i>Potato Dauphinoise, Jus, Garlic, Crisp Rosemary</i>	\$48

STEAK

Grain Fed Striploin, QLD, Grain Fed 100+ days (300gms)	\$38
Black Angus Tenderloin, QLD, Grain Fed 100+ (250gms)	\$48
Wagyu Flank Steak, Black Opal Tasmania, Marble Score 6+ (200gms)	\$48
Scotch Fillet, Grandchester Black Angus QLD, Grain Fed 150+ (250gms)	\$54
Wagyu Tenderloin, Black Opal Tasmania, Marble Score 3+ (220gms)	\$58
Ribeye Wagyu Steak, Phoenix Reserve QLD, Marble Score 9+ (220gms)	\$85
Hokkaido A5 Wagyu Sirloin, (Equivalent Marble Score 13), Japan, 170gms	\$88
1 kg T-Bone, Grange, Riverina NSW, Grass Fed 120+ days	\$98
Tomahawk Steak, Ribeye on Bone to share, Oakey Ridge QLD (1.3 kg)	\$130

All Steaks Served with Pumpkin & Mustard Seed Purée, Beef Jus, Potato Dauphinoise

SIDE DISHES

Organic Garden Salad <i>GF</i>	\$12	Cauliflower Gratin	\$14
Green Beans <i>Tarragon Butter GF</i>	\$14	Duck Fat Roasted Potatoes <i>GF</i>	\$15
Cherry Tomato, Basil, Balsamic and Extra Virgin Olive Oil	\$14	Pommes Frites	\$11

DESSERT

Classic Creme Brulee <i>GF</i>	\$16
Chocolate Ganache <i>Sesame Tuille, Orange Skin Sugar Syrup</i>	\$16
Rhubarb Apple Crumble <i>Vanilla Ice Cream</i>	\$16
Eton Mess <i>Crispy Meringue, Creme Chantilly, Fresh Strawberries, Strawberry Sauce GF</i>	\$16
Affogato <i>Espresso, Vanilla Ice Cream , Amaretto Liqueur</i>	\$24
Cheese Plate <i>Edam, Stilton Blue, Mature Cheddar, Goat Ash, House Pear & Currant Chutney, Mixed Accompaniments</i>	\$29

