

FIRE GRILL

MENU

TO START

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

MAIN COURSE

Prawn Linguini <i>Capers, Lemon, Chilli, Onion Frites</i>	\$34
Braised Beef Cheek Ragout Pappardelle	\$34
Pan Seared Salmon <i>Green Beans in Tarragon Butter, Tomato Concasse GF</i>	\$37
Chargrilled Tuna <i>Green Beans in Tarragon Butter, Tomato Concasse GF</i>	\$37
Baby Snapper <i>Broccolini, Red Elk and Prawn Bisque GF</i>	\$38
Wild Mushroom Risotto <i>Truffle Oil, Parmesan 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, Pickled Fennel, Broccolini GF</i>	\$36
Beef Short Rib <i>Braised in Wagyu Fat, Onion Purée, Chives, Hickory BBQ Gravy GF</i>	\$48
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, Phoenix Reserve QLD, Marble Score 8+ (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 GF	\$12	Cauliflower Gratin	\$14
Green Beans <i>Tarragon Butter GF</i>	\$14	Duck Fat Roasted Potatoes <i>Crème Fraîche, Chives GF</i>	\$15
Cherry Tomato, Basil, Basil Oil, Sea Salt	\$14	Pommes Frites <i>Garlic Aioli</i>	\$11

DESSERT

Classic Creme Brulee GF	\$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