

FIRE GRILL



A LA CARTE MENU

TO START

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

MAIN COURSE

|                                                                                                   |      |
|---------------------------------------------------------------------------------------------------|------|
| <b>Prawn Linguini</b> <i>Capers, Lemon, Chilli, Onion Frites</i>                                  | \$35 |
| <b>Braised Beef Cheek Ragout Pappardelle</b>                                                      | \$35 |
| <b>Pan Seared Salmon</b> <i>Green Beans in Tarragon Butter, Tomato Concasse GF</i>                | \$38 |
| <b>Chargrilled Tuna</b> <i>Green Beans in Tarragon Butter, Tomato Concasse GF</i>                 | \$38 |
| <b>Baby Snapper Broccolini</b> , <i>Red Elk and Prawn Bisque GF</i>                               | \$38 |
| <b>Wild Mushroom Risotto</b> <i>Truffle Oil, Parmesan Crisps</i>                                  | \$34 |
| <b>Pan Seared Duck Breast</b> <i>Root Vegetables, Target Beets, Beetroot Purée, Orange Jus GF</i> | \$42 |
| <b>Grilled and Roasted Spring Spatchcock</b> <i>Parsnip Purée, Pickled Fennel, Broccolini GF</i>  | \$48 |
| <b>Roasted Lamb Rack</b> <i>Potato Dauphinoise, Jus, Garlic, Crisp Rosemary</i>                   | \$48 |

STEAK

|                                                                                          |       |
|------------------------------------------------------------------------------------------|-------|
| <b>Grain Fed Striploin, QLD</b> , <i>Grain Fed 100+ days (300gms)</i>                    | \$38  |
| <b>Black Angus Tenderloin, QLD</b> , <i>Grain Fed 100+ days (250gms)</i>                 | \$48  |
| <b>Wagyu Flank Steak, Black Opal Tasmania</b> , <i>Marble Score 6+ (200gms)</i>          | \$48  |
| <b>Scotch Fillet, Grandchester Black Angus QLD</b> , <i>Grain Fed 150+ days (250gms)</i> | \$55  |
| <b>Wagyu Tenderloin, Phoenix Reserve QLD</b> , <i>Marble Score 8+ (220gms)</i>           | \$58  |
| <b>Ribeye Wagyu Steak, Phoenix Reserve QLD</b> , <i>Marble Score 9+ (220gms)</i>         | \$86  |
| <b>Hokkaido A5 Wagyu Sirloin</b> <i>(Equivalent Marble Score 13+), Japan, (170gms)</i>   | \$98  |
| <b>1 kg T-Bone, Grange, Riverina NSW</b> , <i>Grass Fed 120+ days</i>                    | \$98  |
| <b>Tomahawk Steak, Ribeye on Bone to share, Oakey Ridge QLD</b> <i>(1.8 kg)</i>          | \$169 |

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

SIDE DISHES

|                                                  |      |                                                                  |      |
|--------------------------------------------------|------|------------------------------------------------------------------|------|
| <b>Organic Garden Salad GF</b>                   | \$12 | <b>Cauliflower Gratin</b>                                        | \$14 |
| <b>Green Beans</b> <i>Tarragon Butter GF</i>     | \$14 | <b>Duck Fat Roasted Potatoes</b> <i>Crème Fraîche, Chives GF</i> | \$15 |
| <b>Cherry Tomato, Basil, Basil Oil, Sea Salt</b> | \$14 | <b>Pommes Frites</b> <i>Garlic Aioli</i>                         | \$11 |

DESSERT

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

