


**FIRE GRILL**  
**A LA CARTE MENU**

**TO START**

<p><b>Sydney "Lemon Tree Passage" Rock Oysters</b> \$27 <i>(6 Shucked to Order) Orange &amp; Granita GF</i></p> <p><b>Kingfish Crudo</b> \$25 <i>Fresh Blood Orange, Soy Lime Dressing, Pink Peppercorn, Hazelnut Oil, Ginger Jelly GF</i></p> <p><b>Seared Scallops</b> \$26 <i>Cauliflower Purée, Boudin Noir GF</i></p> <p><b>Grilled King Prawns</b> \$25 <i>Chive Beurre Blanc GF</i></p> <p><b>Confit Pork Belly</b> \$24 <i>Avgolemono, Anise Jus, Crisp Sage GF</i></p>	<p><b>Oysters Kilpatrick (4)</b> \$24 <i>Crisp Bacon, Honey, Worcestershire Sauce GF</i></p> <p><b>Cured Salmon</b> \$25 <i>Gin Cured with Dill, Lemon and Balsamic Caviar</i></p> <p><b>Steak Tartare</b> \$24 <i>Toasted Baguette</i></p> <p><b>Lamb Cutlets</b> \$26 <i>Onion Purée, Spring Vegetables, Jus GF</i></p> <p><b>Toasted Potato Gnocchi</b> \$22 <i>"Super Green" Pesto, Roasted Butternut Pumpkin</i></p> <p><b>Beetroot Carpaccio</b> \$22 <i>Pickled Fennel, Candied Walnuts, Goats Cheese GF</i></p>
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**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</b> <i>Broccolini, 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, Grain Fed 100+ days (300gms)</b>	\$38
<b>Black Angus Tenderloin, QLD, Grain Fed 100+ days (250gms)</b>	\$48
<b>Wagyu Flank Steak, Black Opal Tasmania, Marble Score 6+ (200gms)</b>	\$48
<b>Scotch Fillet, Grandchester Black Angus QLD, Grain Fed 150+ days (250gms)</b>	\$55
<b>Wagyu Tenderloin, Phoenix Reserve QLD, Marble Score 8+ (220gms)</b>	\$58
<b>Ribeye Wagyu Steak, Phoenix Reserve QLD, Marble Score 6+ (220gms)</b>	\$86
<b>1 kg T-Bone, Grange, Riverina NSW, Grass Fed 120+ days</b>	\$98
<b>Tomahawk Steak, Ribeye on Bone to share, Oakey Ridge QLD (1.8 kg)</b>	\$169

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

**SIDE DISHES**

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

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

