

FOOD MENU |

FIRE&ICE

STARTERS

Freshly Shucked Oysters Sambal & Scallion Oil or Mignonette or Mojito (A)	15
Avocado Trio (V) Grilled, Fried & Pickled, Roma Vinaigrette, Kalamata Dust	40
Summer Squash Salad (V) Yellow Courgette Silk, Roast Patty Pans, Chilli Zucchini Bread	40
Heirloom Tomato (V) Buffalo Mozzarella, Rocket Pepper, Wild Mushroom Jelly	55
Chilled Asparagus Soup (V) White Asparagus Shoestring, Truffled Crackers	45
Sparkling Blue Crab Bisque Salmon Caviar, Gorgonzola Float	55
Pan Seared Scallops Baby Clam Veloute, Fennel Slaw, Apple Chips	75
Butter Poached Lobster Grilled Prawn, Asparagus Salpicon, Roma Tomato & Horseradish Tortellini	100
Roasted Quail Prawn Mousse, Pomegranate Butter, Savoy & Jalapeno Pickle	70
Wagyu Marble 7 50gm Sirloin, Stella Aioli, Radish & Scallion Salad, Chili Gaufrettes	85
Foie Gras Pan Seared, Potato Croquettes, Spring Vegetable Chutney & Raspberry Jus	90

MAINS

Alliaceae Risotto (V) Garlic, Cipollini, Pearl Shallot Butter, Chive Oil	100
Poached Ocean Trout Baby Spinach Ravioli, Brown Butter, Grapefruit & Basil Compote	140
Pan Seared Red Snapper Crab Risotto, Confit Tomato, Wild Mushroom Vinaigrette	130
Roasted Cornish Hen Wild Rice Stuffing, Truffle Essence, Natural Jus	130
Grilled Lamb Rack Lavender Honey Glaze, Braised Shank Pastille, Sesame Thyme Jus	160

GRILLS

Australian Certified Angus 150 Day Grain Fed, 21 Days Dry Aged, Reared on the Darling Downs of Queensland	255g	340g
Tenderloin	170	225
Rib Eye	145	195
Sirloin	150	200
Rump	130	175
Australian Wagyu Marble 5 400 Days Grain Fed, Valued for its Rich Marbling, Texture & Flavor	255g	340g
Tenderloin	315	420
Sirloin	260	350

“Stockyard” USA Angus Prime 120 Day Grain Fed, Wet and Dry Aged to Achieve a Tender Steak with a Rich Flavor	255g	340g
Tenderloin Centre Cut	210	
Sirloin on the Bone		225
Rib Eye on the Bone		280

Sauces
Additional 20

Béarnaise | Grainy Mustard Cream | Red Pepper Gremolata
Peppercorn Jus | Wild Mushroom Jus

SIDES (V) 20

Asparagus Citrus Oil | Sautéed Wild Mushroom | Caramelised Onions
Buttered Seasonal Vegetables | Wilted Spinach, Fire Roasted Cherry Tomatoes
Roquette & Parmesan | Tomato & Onion

Brie Gratin | Garlic Confit Mash | Crushed New Potatoes, White Truffle
Wild Rice | Steak Fries

CHAMPAGNE BY THE GLASS

Laurent-Perrier ‘L-P’ Brut NV Tours-sur-Marne	155
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SPARKLING WINE BY THE GLASS

Killawarra Brut NV Barossa Valley	65
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WINE POURED FROM THE CARAFE 350ML

Sommelier White	Carafe	Glass
Hugel et Fils Gentil 2008 Alsace, France Aromatic & Fragrant White	130	55
Alamos Catena Chardonnay 2008 Mendoza, Argentina Rich Full Bodied Style	135	60
Dog Point Sauvignon Blanc 2008 Marlborough, New Zealand Light to Medium Style	175	75
Sommelier Rosé		
Villa Maria Private Bin Rosé 2010 Hawkes Bay, New Zealand Lighter style with Red Fruit Driven Rose	170	75
Sommelier Red		
Côtes du Rhône Rouge Guigal 2006 Rhône Valley, France Spicy, Fruity & Medium Bodied Wine	160	70
Amancaya Caro by Lafite Rothschild & Nicolas Catena 2006 Mendoza, Argentina Medium to Full Bodied Wine	175	80
Château Pavillons de St-Estèphe 2006 Saint-Estèphe, Bordeaux, France Medium to Full Bodied Wine	185	85

