

Humble Bakery Sourdough with Picual Olive Oil	4ea
Roasted Beef Fat Butter Confit Garlic, Rosemary	4
Spanish Style Marinated Toolunka Creek Olives	9

TO START

Freshly Shucked Sydney Rock Oyster with White Mignonette	7ea
Tartare Tartlet Dry Aged Beef Tartare with Classic Condiments & Truffled Pecorino	14ea
Smoked Fish Rilletes Hash Brown, Trout Roe & Dill	16ea
Salted Cantabrian Anchovies Smoked Butter, Chives, Charred Bread	16
Beef Tongue & Peppers Marinated Tongue in Eschallot, Oregano & Aleppo Chilli with Fried Padron Peppers	18
Country Terrine of Morcilla & Free Range Pork served with Humble Bakery Baguette & Condiments	22

ENTRÉES

Buffalo Mozzarella with Black Genoa Fig, Fig Cotto & Shiso	32
Hervey Bay Scallop Crudo with Biquinho Peppers, Sweet Corn Tigers Milk & Trout Roe	38
Mayura Station Wagyu Carpaccio with Quail Egg, Smoked Anchovy & Tonnato Sauce	36
Woodfired Cheese with Local Honey, Aleppo Pepper, Lemon & Oregano	26
House Made Chorizo made with Traditional Argentinian Spices served with Almond Romesco	28
Charcoal Grilled Blood Sausage with Pickled Green Tomatoes & Hilda's Chimichurri	32
Woodfired Bone Marrow from Coppertree Farms Dairy Cows, with Caramelised Onion, Sofrito & Woodfired Bread	44

MAINS

Fish of the Day ask waitstaff for details	MP
Ricotta & Parmesan Dumplings with Sage Brown Butter, Capers & Pumpkin	42
BANNOCKBURN CHICKEN - Bannockburn, VIC <i>Certified Free Range Chickens, raised Hormone & Chemical Free</i>	
Slow Smoked Charcoal Chicken with Lemon & Black Pepper Gravy	44 / 80
MARGRA LAMB - Oberon, NSW <i>Inspired by sheep native to South America, Margra Lamb is a unique breed certified as the 'Australian White'. Often referred to as the 'Wagyu of Lamb', it displays exceptional eating qualities</i>	
Lamb Rack 500g with Roast Garlic, Caper & Rosemary Sauce	92

STEAKS

All Steaks are butchered in-house daily so are subject to availability

COPPERTREE FARMS RETIRED DAIRY - Budderoo, NSW

5 year old Holstein X Fresian Dairy Cows, raised for 3 years on Pasture. Worked in a stress free enviroment, resulting in quality meat.

Eye Fillet 300g	96
Add Roast Marrow & Dry Aged Bone Bordelaise	24

JACKS CREEK - Willow Tree, NSW

Award Winning, family owned & operated producers who specialise in Grain Feeding their Black Angus Cattle

Inside Skirt MB4+ 300g 180+ Day Grain Fed	80
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O'CONNOR - Berry's Creek, VIC

Angus & Hereford Cattle from O'Connor's farms along the lush pastures of the Murray River. Finished on grain to guarantee tenderness

T-Bone MB3+ 1kg 250+ Day Grain Fed	185
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MAYURA STATION - Canunda, SA

Leaders of the Australian Wagyu scene, using only 100% Full Blood Black Wagyu. The cattle are slow fed over an extended period using a unique blend of grains & Cadbury chocolate. This leads to unique nutty flavours & a buttery texture

Full Blood Wagyu Flat Iron MB8+ 250g 500+ Day Grain Fed	118
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DRY AGED STEAKS

By controlling the entire Dry Aging process ourselves, we're able to maximise the natural flavours of each steak; showcasing their full potential when cooked over fire. Dry Aged Steaks are not recommended to be cooked beyond Medium Rare

MANNING VALLEY NATURALLY - Manning Valley, NSW

Holstein Cross cattle from one of Australia's most awarded Grass Fed Farms

42 Day Dry Aged Bone In Sirloin MB3+ 500g	150
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SIDES

Leaves from Newcastle Greens with Fine Herbs & Porteño Viniagrette	16
Heirloom Tomato Salad Eschallot, Oregano & 8yo Balsamic	18
Crispy Fried Brussels Sprouts with Lentils, Mint & Vincotto Dressing	18
Salad of Marinated Bullhorn Peppers, Smoked Eggplant & Gordal Olive	18
Fries with Chimichurri Salt & Porteño Smoked Ketchup	14

BANQUETS

See Waitstaff for our Banquet Options