

Wild & Tamed **sourdough**, cultured butter

2.5 per person

SNACKS

Wagyu tartare , black truffle, beetroot and black pepper crisp	x2	10
Wood-roasted wagyu bone marrow , pangritata, pickled shallots, finger lime		10
<i>Sher Wagyu</i> beef cheek croquettes , black garlic, wagyu bresaola, Manchego wafer	x2	10
Tiger prawn cocktail	GF x2	12
Wood-fired Port Lincoln sardines , sourdough, black garlic, gremolata	x2	8
B&B Basil zucchini blossoms , ricotta, macadamia nuts, mint, <i>Collins</i> honey	V GF x2	10
Freshly shucked oysters with cucumber and gin consommé, salmon roe	GF x2	9

STARTERS

<i>Mclvor Farm</i> Old Breed pork belly , <i>La Boqueria</i> chorizo, seared scallop, wild fig, compressed apple with pomegranate and pistachio relish	GF	17
Beetroot ravioli with ricotta and chive filling, burnt butter, baby beets, wood-roasted pumpkin puree, zucchini ribbon, pickled walnuts, mêche		17
Grilled southern calamari , XO sauce, <i>Jakonie</i> organic black garlic, lemon balm	GF	16
<i>Sher Family</i> wagyu carpaccio , black garlic, mayonnaise, crisp onion, black truffle oil, cornichons, Parmigiano Reggiano, pickled quail eggs and kipfler wafers	GF	17

CHARCUTERIE

30g <i>Joselito Iberico</i> jamon aged 36 months, tomato sourdough, Parmigiano Reggiano		25
Duck parfait , <i>Pedro Ximénez</i> jelly, roasted pear, pistachio, brioche		14
Ham hock and parsley terrines , <i>Jakonie</i> organic pickled quail egg, gribiche, brioche		14
60g mortadella , burrata, hibiscus flower, brioche		14
60g fennel salami and mallorquina (spreadable fermented salami), <i>Simply Green</i> tomatoes, fig and sourdough		14
Kitchen charcuterie selection to share		38

WOODFIRED TO SHARE

<i>Flinders Island</i> saltgrass lamb shoulder , 800 grams, cauliflower puree, lamb jus and mint sauce, wood-roasted kipfler potatoes, peas, mint, black garlic and barrel-aged feta	GF	75	<i>Everything Wagyu</i> Rib eye on the bone , dry aged 28 days, 600 grams #8, wagyu fat kipfler potatoes, saltbush, shallots, confit garlic	GF	128
<i>Everything Wagyu</i> Porterhouse on the bone , 600 grams #8, dry aged 28 days, wagyu fat kipfler potatoes, saltbush, confit garlic	GF	110	Chateaubriand for two , Wood-fired <i>Cape Grim</i> eye fillet #2 420 grams, basted with thyme and black garlic, kaiserfleisch and shallots, wagyu fat kipfler potatoes, saltbush and red wine jus	GF	98
<i>Sher Wagyu</i> rump cap F1 #9, 400 grams, wagyu fat kipfler potatoes, saltbush, confit garlic	GF	90			

EARTH, OCEAN AND FIRE...

Wood-roasted <i>Bare Bird</i> free range chicken with <i>Mclvor Farm</i> pork belly, peas, broad beans, confit leek, fondant potato, carrot and jus	GF	38
Wood-roasted <i>Macedon Ranges</i> duck breast , confit duck leg, duck heart, textures of parsnip and fig, wood-roasted pear, ice plant and bigarade sauce	GF	40
Wagyu burger , bacon, sesame bun, cheddar cheese, <i>Zuni</i> pickles, caramelised onion, hand cut chips and onion rings		30
<i>Sher Wagyu</i> beef cheek , wood-roasted beetroot, horseradish, hand-cut pappardelle, buffalo mozzarella		36
Tiger prawns , razor clams, chilli, handmade fettuccine, prawn and tomato consommé, basil		36
Wood-roasted snapper , capers, zucchini, beans, salmon roe, cream fraiche, garden herbs	GF	38

All grilled steak is accompanied with hasselback potatoes and a sauce of your choice. We recommend cooking medium/rare to medium with all dry aged beef. GF All wood fired steaks are gluten free.

Cape Grim Beef - Tasmania	Everything Wagyu - Cohuna, Victoria	Sher Wagyu - Ballan, Victoria	
Purely grass-fed 36-month-old British breeds, from north-west Tasmania; Australia's finest grass-fed beef	600 day grain fed Wagyu direct from the farm, just up the road in Cohuna	Sher Family cattle are pasture fed until 18 months of age, then grain-fed for 400+ days to create a delicious and consistent meat for you to enjoy	
Porterhouse, 300 grams #2	38	Wagyu skirt steak Full Blood 240 grams #9	52
Scotch fillet, 300 grams #2	48	Wagyu rostbiff Full Blood 300 grams, #9+	48
Eye Fillet, 250 grams #2	54	Wagyu Rump cap F1 250 grams, #9	54
Ribeye, 600 grams #2	68	Wagyu Eye fillet F1 220 grams #6	78
Sauces: <i>Pondalowie</i> red wine jus, Wagyu bone marrow jus, Béarnaise sauce Compound butter: Herb & smoked paprika or Maître d'Hôtel Condiments: Chimichurri and a selection of mustards			

SIDES

Wood-roasted tiger prawns , Maître d'Hôtel butter, parsley, bottarga	x2 GF	14	Roasted Kent pumpkin , pepitas, pomegranate pumpkin puree, parsley and chives, <i>Shaw River</i> buffalo curd	V GF	12
Iceberg lettuce , radicchio, vine ripened tomatoes, radish, cucumber, buffalo mozzarella, green goddess dressing	V GF	10	Battered onion rings	V	12
Waldorf salad , radicchio, pear, grape, chicken skin, celery leaf, walnut, celery, yoghurt dressing, Parmigiano Reggiano	GF	12	Hand cut chips , rosemary salt, aioli	V GF	10
Cauliflower , <i>La Boqueria</i> chorizo, cauliflower puree, grapeseed dressing, basil, smoked hazelnuts and pecorino Romano	GF	12	YAKITORI GRILL		
Wood-roasted kipfler potatoes , jamon crisps, caramelised onion, chives, truffle oil, pecorino Romano	GF	12	Baby carrots , carrot puree, <i>Richards</i> red gum honey, hazelnuts	GF	12
Wood-roasted heirloom beetroot , avocado quinoa puffs, hemp seeds, grapefruit	V GF	12	Corn with chipotle, lime and Manchego	GF	12
			Zucchini , beans, pinenuts, currants, parsley and barrel-aged feta	GF	12

  Public Holidays incur a 10% surcharge. American Express transactions incur a 1.6% surcharge.

Whilst all care is taken to ensure dietary friendly items contain no allergens, we are unable to guarantee that any meal will be 100% free of all traces of dairy, gluten, nut or other products that may produce allergic reactions in certain people. Anyone with food allergies must advise wait staff.

