

Wild & Tamed **sourdough**, cultured butter

2.5 per person

SNACKS

Wagyu tartare , black truffle, beetroot and black pepper crisp	x2	12
<i>Sher Wagyu</i> beef cheek croquettes , black garlic, wagyu bresaola, Manchego wafer	x2	12
Tiger prawn cocktail	GF x2	12
Freshly shucked oysters , cucumber consommé, apple, gin, flying fish roe	GF x3	12
B&B Basil zucchini blossoms , ricotta, macadamia nuts, mint, <i>Collins</i> honey	V GF x2	12

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	V	17
Tuna , avocado, wakame, pickled baby cucumber, soy, radish and sesame	GF	17
<i>Sher Family</i> wagyu tartare #9, cured golden yolk, horseradish, black onion, black truffle, wagyu bresaola, wagyu tendon	GF	17

CHARCUTERIE

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 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	Everything Wagyu Rib eye on the bone , dry aged days, 600 grams #8, wagyu fat kipfler potatoes, saltbush, shallots, confit garlic	GF	150
Everything Wagyu Porterhouse on the bone , 600 grams #8, dry aged 28 days, wagyu fat kipfler potatoes, saltbush, confit garlic	GF	130	Chateaubriand for two	GF	110
<i>Sher Wagyu</i> rump cap F1 #9, 400 grams, wagyu fat kipfler potatoes, saltbush, confit garlic	GF	90	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		

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 leg, charred radicchio, textures of parsnip, wild fig and pear, hazelnuts, with bigarade sauce	GF	40
Wagyu burger , bacon, sesame bun, cheddar cheese, <i>Zuni</i> pickles, caramelised onion, hand cut chips and onion rings		30
Sher Wagyu beef cheek, wood-roasted beetroot, horseradish, hand-cut pappardelle, buffalo mozzarella		36
Wood-roasted <i>Cone Bay</i> barramundi , 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

Purely grass-fed 36-month-old British breeds, from north-west Tasmania; Australia's finest grass-fed beef

Porterhouse, 300 grams #2	40
Scotch fillet, 300 grams #2	48
Eye Fillet, 250 grams #2	54
T-Bone 550 grams #2	56

Sher Wagyu - Ballan, Victoria

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

Wagyu skirt steak Full Blood 240 grams #9	52
Wagyu rostbiff Full Blood 300 grams, #9+	48
Wagyu Rump cap F1 250 grams, #9	54
Wagyu Eye fillet F1 220 grams #6	78

Sauces: *Pondalowie* 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	Wood-roasted heirloom beetroot , avocado quinoa puffs, hemp seeds, grapefruit	V GF	12
Waldorf salad , radicchio, pear, grape, chicken skin, celery leaf, walnut, celery, yoghurt dressing, Parmigiano Reggiano	GF	12	Battered onion rings	V	12
Cauliflower , <i>La Boqueria</i> chorizo, cauliflower puree, grapeseed dressing, basil, smoked hazelnuts and pecorino Romano	GF	12	Hand cut chips , rosemary salt, aioli	V GF	10
Wood-roasted kipfler potatoes , jamon crisps, caramelised onion, chives, truffle oil, pecorino Romano	GF	12	YAKITORI GRILL		
			Corn with chipotle, lime and Manchego	V GF	10
			Zucchini , beans, pinenuts, currants, parsley and barrel-aged feta	V 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.

