

MAINS

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| WILD MUSHROOM RISOTTO | 36 |
| WHOLE ROASTED BABY CHICKEN Coq au Vin, roasted Kipfler in Wagyu fat, confit garlic | 40 |
| HOMEMADE RAVIOLI Beef Bourguignon ragout | 38 |
| LAMB BACKSTRAP anchovy & squid ink crust, green peas, confit lemon, lardons, braised cos lettuce | 43 |
| TWICE COOKED PORK BELLY served with wild mushroom risotto | 43 |
| SMOKED DUCK BREAST A' La Orange, chunky butternut mash, roasted orange segments | 44 |

FISH

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| OVEN BAKED LOCAL WHOLE FISH today's catch with roasted Mediterranean veg, garlic, herbs & olive oil | 49 |
| NT BARRAMUNDI crispy skin fillet, green peas, truffle & mint, parmesan tuile | 39 |
| TASMANIAN SALMON FILLET served with our freshest daily accompaniments | 38 |
| FRESH FILLETS OF TODAY'S TOP END CATCH | |
| served with our freshest daily accompaniments (changes daily, ask your waiter for today's catch) | 39 |

STEAKS FROM THE GRILL

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| WAGYU RUMP <i>Australian Black Marbling 7-8</i> | Grain Fed 420+ days | 300g* | 48 |
| Wagyu cattle from Karoge WASHU & Tajima bloodlines, bred in the temperate Southern regions of Australia including the Northern Tablelands and Riverina, NSW & the King & Kiewa Valleys Victoria. | | | |
| EYE FILLET | Grass Fed | 220g* | 48 |
| Angus X Hereford, 18-24 months of age from Wagga Wagga, NSW. Lean with sweet, clean, toasty flavour. | | | |
| RIB-EYE ON THE BONE Northern Co-Operative Meat Co. | Grass Fed | 500g* | 69 |
| British Bred Hereford X 24 months, sourced from Emerald Valley in NSW. This breed gives a young, lean and sweet experience. | | | |
| SCOTCH FILLET Black Onyx Marbling 5 | Grain Fed 270+ days | 350g* | 63 |
| Angus, 30-36 months of age from Rangers Valley feedlots of Glenn Innes, NSW, dedicated to the production of beef in climatic conditions favourable for grain feeding in a stress-free environment. | | | |
| WAGYU RUMP CAP AACo Marbling 7-8 | Grain Fed 420+ days | 250g* | 72 |
| Wagyu 24-36 months AACo, Australia's largest Wagyu producer from Aronui Feedlots in Darling Downs, QLD. | | | |

All steaks accompanied with Gratin Dauphinoise, roasted vegetables and Jus de Viande

Available accompaniments – hot english mustard, Dijon mustard, horseradish sauce, Worcestershire sauce