

“The cornerstone of good cooking  
is to source the finest produce”  
— Neil Perry

Thursday  
29 July  
2010

Sterling Caviar 30g \$180.00, 50g \$260.00  
Served with Crème Fraiche and Toast Points  
Tsar Nicoulai Caviar 1oz \$170.00  
Served with Crème Fraiche and Toast Points  
Freshly Shucked Oysters with Mignonette Sauce \$4.00 each  
Four Raw Tastes of the Sea \$26.00  
Crudo of Hiramasa Kingfish, Ocean Trout, Yellow Fin  
Tuna and Coorong Yellow Eyed Mullet with  
Fresh Horseradish, Coriander, Lime and  
Lemon Flavoured Oil \$29.00  
Cured Ocean Trout with Bruschetta \$19.00  
Joselito Jamon Ibérico, Siete Hermanos Serrano Jamon,  
San Daniele Prosciutto, Fratelli Galloni Prosciutto di  
Parma with Pickles \$37.00

House Chopped Salad, Dressed Table Side \$24.00  
Salad of Baby Beets, Farro, Parsley, Roasted Jerusalem  
Artichokes and Barrel Aged Feta \$19.00  
Wood Fired Grilled Eggplant, Roast Pumpkin and  
Jalapeno Salad with Goat's Curd \$19.00  
Bruschetta of Ortiz Boquerones and  
Wood Fire Grilled Peppers with Black Olives \$24.00  
Wood Fire Grilled King Prawn, Butter and Roman  
Bean Salad with Hummus, Croutons and  
Yoghurt Dressing \$30.00  
King Prawn Russian Salad with Avruga \$35.00  
Wood Fire Grilled Baby Octopus Salad with Marinated  
Treviso and Tarator Dressing \$23.00  
Wood Fire Roast Chicken and Waldorf Salad \$21.00  
Wood Fire Grilled Pear, Raw Fennel, Walnut,  
Prosciutto di Parma and Gorgonzola Salad \$21.00  
My Steak Tartare with Chips \$25.00

Octopus Braised in Red Wine, Olives and Tomato with  
Saffron Pappardelle and Gremolata \$25.00  
King Prawns with Goats Cheese Tortellini,  
Burnt Butter, Raisins and Pine Nuts \$32.00  
Hand Cut Linguini with Spanner Crab and  
Spicy Prawn Oil \$30.00  
Wagyu Bolognese with Hand Cut Fettuccine \$25.00  
Agnolotti of Winter Greens with Veal Shank, Sweetbreads  
and Shitake Mushrooms \$30.00

Winter Vegetable Passata with  
Herb Butter and Parmesan \$19.00  
Steamed Live South Australian Clams with Joselito Ibérico  
Ham and Flageolet Beans \$30.00  
Steamed Mussels with Serrano Ham, Chilli,  
Tomato and Chickpeas \$21.00  
Grilled King Prawns, Split and Marinated \$30.00  
Prawn Omelette with Prawn Sauce \$30.00  
Fried Calamari, Radicchio and Chilli Salad with  
Romesco \$26.00  
Sautéed Spanner Crab and Globe Artichoke on  
Soft White Polenta and Fontina \$30.00  
Wood Fire Grilled Quail with  
Braised Dried Figs, Walnuts and Rocket \$29.00  
Slow Cooked Egg and Braised Greens on Bruschetta with  
Parmesan \$19.00  
Slow Cooked Egg with Bone Marrow on Brioche with  
Red Wine Sauce \$19.00

Black Lip Abalone Steak Meuniere 600g \$140.00  
Spicy Mussels and Saffron Stew with  
Wood Fire Grilled Seafood and Aioli \$39.00  
Crispy Fried Tiger Flathead with “Crazy Water” \$45.00  
Seared Crisp Snapper with Sautéed Globe Artichoke,  
Braised Peas and Green Olive Butter \$43.00  
Grilled Coorong Yellow Eyed Mullet with  
Tomato Confit, Olive and Basil Dressing \$39.00\*  
Roast Herb and Parmesan Crusted Coral Trout Fillet  
with Jerusalem Artichoke Sauce \$49.00  
Duck Confit with Grilled Pears \$39.00  
Wood Fire Grilled Pigeon with Roasted Red Peppers,  
Pear and Radicchio \$49.00  
Wood Fire Grilled Grass Fed Lamb Cutlets and Chops from  
Brian Croser's Mayland Farm with Mint Jelly \$40.00  
Corned Wagyu Silverside with Slow Cooked Carrots  
and Mustard Sauce \$39.00  
Mishima\* Chuck Braised in Stout, served with  
Roasted Pearl Onions and Dijon Mustard \$32.00  
Wagyu Chuck Braised in Red Wine with Gremolata  
and Potato Puree \$39.00  
Vegetable Tagine \$20.00

David Blackmore Full Blood Wagyu  
(All Wagyu From 9+ Marble Score Animals)  
Rib-Eye 200g 22 days \$110.00  
Leg Steak 220g 22 days \$49.00

Cape Grim Dry Aged 36 Month Old  
Grass Fed  
Rib-Eye on the Bone 350g 62 days \$58.00  
T-Bone 400g 37 days \$49.00  
Fillet 250g \$55.00

Rangers Valley Dry Aged 300 Day  
Grain Fed  
Rib-Eye on the Bone 500g+ 63 days \$75.00  
Fillet Minute Style with Cafe De Paris Butter \$65.00  
Fillet 250g \$65.00

Sauces available to order  
horseradish cream  
béarnaise

Condiment service  
mustards  
barbecue sauce  
harissa

Wood Fire Rotisserie Free Range Chicken  
with Sicilian Bread Salad (50 Minutes) \$36.00

Man first used fire to roast chicken.  
there is no reason to believe that this is not still  
the best method. taste the difference

Potato and Cabbage Gratin \$9.00/\$12.00  
Pink Eye Potato Sautéed with Butter and  
Rosemary \$10.00  
Potato Puree \$10.00  
“Mac and Cheese” \$15.00  
Cauliflower and Cheese \$9.00  
Pumpkin and Sweet Potato with Burnt Butter and  
Garlic Yoghurt \$10.00  
Whole Organic Carrots Inspired by St John \$9.00  
Wood Fire Grilled Brocolini with  
Extra Virgin Olive Oil and Lemon \$15.00  
Boiled Mixed Greens with Extra Virgin  
Olive Oil and Lemon \$10.00  
Sautéed Brussels Sprouts with Speck \$12.00  
Braised Cavalo Nero and Rapa with Chilli,  
Garlic and Parmesan \$10.00  
Creamed Silverbeet \$9.00  
Sautéed Mushrooms \$15.00  
Mushy Peas with a Slow Cooked Egg \$12.00  
Onion Rings \$9.00

Chopped Cos Salad \$9.00  
Shredded Cabbage and Parmesan Salad \$9.00  
Radicchio, Cos and Endive Salad with  
Palm Sugar Vinaigrette \$9.00

\*Coorong yellow mullet from South Australia is  
one of the first fin fish to be Marine Stewardship  
Council approved which means this fish will now  
be sustainable forever

\*Mishima are the original Japanese cattle.  
they were bred with European cattle to  
create modern Wagyu. they have the ability  
to produce a high marble score from grass feeding.  
it is this that gives it the distinct texture of Wagyu  
and flavour of grass fed beef.