

RESTAURANT II·II·VI

'At Restaurant 226, we celebrate the art of fire-driven cooking.'



By
HJ
RESTAURANTS

WIFI-Two2Sixguest

@ ii.ii.vi.aus

II · II · VI

Caviar

Sturia Oscietra 15g
160

Kaviari Kristal 30g
260

Kaviari Baeri 125g
450

Served with Traditional Condiments - Blinis, Crème Fraiche, Spanish Onions, Chives, Hard-Boiled Eggs

House-Made Wood Fired Bread 12 v
Del Bacia Butter, Sea Salt

Appetizers

Freshly Shucked Oysters (2pcs) 16 df
Lime Mignonette | Tosazu Jelly
Add On Caviar 32

Olasagasti Anchovy Toast 12ea
Smoked Tomato, Sourdough, Basil

Caviar Tartlet 22ea
Baeri Caviar, Crème Fraiche, Chives

Petite Crab Bite 14ea
Wood Oven Smoked Crab, Remoulade

Grilled Scallops 15ea gf
Citrus Hollandaise, Herb Oil, Espelette Pepper

Foie Gras Crisp 15ea
Fig Jam, Pickled Shimeji, Hazelnut, Sourdough

Entrées

Bluefin Tuna 29 df
Jalapeno, Shallots, Vintage Soy

Mayura Bresaola 34 gf
Clothbound Cheddar, Peaches, Watercress

Hand-Cut Steak Tartare 33 gf df
Capers, Yolk Crème, Tapioca Seaweed Cracker

Beef Carpaccio 28 df
Fire-Scared Eye Filler, Miso Mayonnaise, Shiso

Truffle Croquettes (2pcs) 22 v
Charred Wild Mushrooms, Cheddar, Black Garlic Aioli

Buffalo Cheese 26 gf, v
Chiodini Mushrooms, Peppers, Watermelon Radish

Butcher's Cuts

All steaks are cooked over Iron Bark & Red Gum Wood on our Custom-Built Grill

Westholme Wagyu Grain Fed Rib Eye

Mb5 1kg 360 gf, df

30 Days Dry Aged Westholme Wagyu Grain Fed Bone-in Striploin

Mb5 500g 178 gf, df

Mayura Fullblood Wagyu Grain Fed Signature Striploin

Mb 9 300g 245 gf, df

Portoro Angus Grain Fed Scotch Fillet

Mb4 300g 92 gf, df

Collinson & Co Angus Grass Fed Eye Fillet

Mb3 250g 78 gf, df

Gundagai Lamb Backstrap

Mb5 300g 72 gf, df

Sauces 7ea

Peppercorn gf • Béarnaise gf • Red Wine Jus gf, df • Chimichurri gf, df

Mains

Grilled Seasonal White Fish 70 gf df
Meyer Lemon, Mount Zero Olive Oil

Wood-Fired Southern Rock Lobster gf
Half/180 Full/330
Elephant Garlic Butter

Grilled Skull Island Tiger Prawns 68 gf
Nduja Butter, Kaffir Lime

Dry-Aged Aylesbury Duck Breast 66 gf
Charcoal-Seared Maitake, Cherry Jus

Ricotta Gnocchi 42 v
Wild Mushrooms, Pine Nuts, Porcini Powder

Sides

Pomme Purée 17 gf, v
Creamy, silky mash

Heirloom Carrots 16 gf, v
Wattleseed Butter, Burnt Pumpkin Purée, Hazelnut

Summer Greens 15 gf, df, v
Smoked Sherry Vinaigrette

Grilled Koo Wee Rup Asparagus 17 gf
Béarnaise, Botarga

Fries 15 gf, df, v
Rosemary Salt, Wild Garlic Aioli

Set Menus available – 3 courses 149pp/ 5 courses 198pp

Lunch Special available Daily – 12pm to 3pm

(Ask your waitstaff for more information)

Please inform your wait staff of any dietary requirements.
Amex credit card transactions incur a 2.50% fee, all other credit cards incur a 0.95% fee.
A 10% surcharge applies on weekends and a 15% surcharge applies on all public holidays.
A discretionary service charge of 10% applies to groups of 10 or more.