

RESTAURANT  
II · II · VI

House-Made Wood Fired Bread 12 v  
*Lescure Butter, Sea Salt*

***Appetizers***

Freshly Shucked Oysters (2pcs) 16 df  
*Lime Mignonette*  
Add On Caviar +32

Olasagasti Anchovy Toast 12ea  
*Smoked Tomato, Sourdough, Basil*

Caviar Tartlet 22ea  
*Baeri Caviar, Crème Fraîche, Chives*

Petite Crab Bite 14ea  
*Wood Oven Smoked Crab, Remoulade*

Grilled Scallop 10ea gf  
*Citrus Hollandaise, Herb Oil, Espelette Pepper*

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

***Caviar***

Sturia Oscietra 10g  
98

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Kaviari Kristal 30g  
260

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Kaviari Baeri 125g  
450

*Served with Traditional Condiments -  
Blinis, Crème Fraîche, Spanish Onion,  
Chive, Hard-Boiled Egg*

***Entrées***

Hiramasa Kingfish 26 df  
*Jalapeño, Shallots, Vintage Soy*

Wagyu Bresaola 32 gf  
*Clothbound Cheddar, Peaches, Watercress*

Hand-Cut Steak Tartare 29 gf df  
*Capers, Yolk Crème, Tenden Puff*

Beef Carpaccio 27 df  
*Fire-Seared Eye Fillet, Miso Mayonnaise, Shiso*

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

Burrata 24 gf, v  
*Heirloom Tomato, Basil*

*All steaks are cooked over Iron Bark on our Custom-Built Grill*

***Butcher's Cuts***

***WAGYU***

Westholme Grain Fed Wagyu Rib Eye (QLD/NT)	Mb5 1kg	340 gf, df
Westholme Grain Fed Wagyu Bone-in Striploin (QLD/NT)	Mb5 500g	178 gf, df
Mayura Signature Full Blood Grain Fed Wagyu Striploin (SA)	Mb9 300g	228 gf, df
Westholme Wagyu Hanger (QLD/NT)	Mb4 300g	68 gf, df

***ANGUS***

Collinson & Co Grass Fed T-Bone (SAVIC)	Mb3 1kg	228 gf, df
Collinson & Co Grass Fed Bone-in Striploin (SAVIC)	Mb3 800g	172 gf, df
Portoro Grain Fed Scotch Fillet (SA/NSW)	Mb4 300g	74 gf, df
Collinson & Co Grass Fed Eye Fillet (SAVIC)	Mb3 250g	78 gf, df

***Sauces 7ea***

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

***Mains***

Grilled Seasonal White Fish 65 gf, df  
*Meyer Lemon, Mount Zero Olive Oil*

Grilled Lamb 68 gf  
*House Made Chimichurri*

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, Bottarga*

Fries 15 gf, df, v  
*Garlic Aioli*

*Set Menus available – 3 courses 149pp/ 5 courses 198pp  
Lunch Menu available Daily – 12pm to 3pm  
(Ask your waitstaff for more information)*

DF - Dairy Free | GF - Gluten Free | V - Vegetarian | VG - Vegan