

RESTAURANT II · II · VI

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



By
H & U
RESTAURANTS

WIFI-Two2Sixguest

@ ii.ii.vi.aus

*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.*

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 (2g)

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

Hiramasu Kingfish 26 df
Jalapeño, Shallots, Vintage Soy

Wagyu Bresaola 32 gf
Clothbound Cheddar, Peaches, Watercress

Hand-Cut Steak Tartare 29 gf df
Capers, Chives, Cured Egg Yolk

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 188 gf, df

Mayura Signature Full Blood Grain Fed Wagyu Striploin (SA) Mb9 300g 228 gf, df

Mayura Platinum Full Blood Grain Fed Wagyu Flank (SA) Mb7 300g 90 gf, df

ANGUS

Collinson & Co Grass Fed T-Bone (SA/VIC) Mb3 1kg 228 gf, df

Collinson & Co Grass Fed Bone-in Striploin (SA/VIC) Mb3 800g 178 gf, df

Portoro Grain Fed Scotch Fillet (SA/NSW) Mb4 300g 76 gf, df

Collinson & Co Grass Fed Eye Fillet (SA/VIC) Mb3 250g 79 gf, df

Sauces 7ea

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

Mains

Grilled Seasonal White Fish 68 gf, df
Meyer Lemon, Mount Zero Olive Oil

Grilled Lamb 72 gf
House Made Chimichurri

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

Dry-Aged Aylesbury Duck Leg 58 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 140pp/ 5 courses 180pp
Lunch Menu available Daily – 12pm to 3pm
(Ask your waitstaff for more information)

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