

# RESTAURANT II · II · VI

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

## HOUSE-MADE WOOD FIRED BREAD 12

Copper Tree Farms Butter

## APPETIZERS

<b>FRESH OYSTER</b> <small>df</small>	8 ea / 45 half-dozen
Finger Lime Mignonette	
<b>FOIE GRAS CRISP</b>	15 ea
Fig Jam, Pickled Shimeji, Hazelnut	
<b>OLASAGASTI ANCHOVY TOAST</b>	12 ea
Smoked Tomato, Sourdough	
<b>CAVIAR TARTLET</b>	22 ea
Baeri Caviar, Crème Fraîche, Chives	
<b>PETITE CRAB BITE</b>	14 ea
Wood Oven Smoked Crab Remoulade	

## ENTRÉES

<b>HIRAMASA KINGFISH</b> <small>df</small>	26
Jalapeño, Shallots, Vintage Soy	
<b>WAGYU BRESAOLA</b> <small>gf</small>	32
Clothbound Cheddar, Persimon	
<b>HAND-CUT STEAK TARTARE</b> <small>df</small>	29
Chives, Cured Egg Yolk, Wood Fired Bread	
<b>TRUFFLE CROQUETTES (2PCS)</b> <small>v</small>	22
Charred Leeks, Cheddar, Black Garlic Aioli	
<b>BURRATA</b> <small>gf, v</small>	24
Heirloom Tomato, Basil	

## CAVIAR

<b>OSCIETRA</b>	10G	98
<b>KAVIARI KRISTAL</b>	30G	260
<b>KAVIARI BAERI</b>	125G	450

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

## BUTCHER'S CUTS

*All steaks are cooked over ironbark on our custom-built grill*

### WAGYU

<b>WESTHOLME GRAIN FED WAGYU RIB EYE</b>	<b>MB5+ 1KG</b>	<b>340</b>	<small>gf, df</small>
<b>WESTHOLME GRAIN FED WAGYU BONE-IN STRIPLOIN</b> <small>(QLD/NT)</small>	<b>MB5+ 500G</b>	<b>188</b>	<small>gf, df</small>
<b>MAYURA SIGNATURE FULL BLOOD GRAIN FED WAGYU STRIPLOIN</b> <small>(SA)</small>	<b>MB9+ 250G</b>	<b>228</b>	<small>gf, df</small>
<b>MAYURA SIGNATURE FULL BLOOD GRAIN FED WAGYU FLANK</b> <small>(SA)</small>	<b>MB7+ 300G</b>	<b>90</b>	<small>gf, df</small>

### ANGUS

<b>O'CONNOR GRASS FED T-BONE</b> <small>(SA/VIC)</small>	<b>MB5+ 1KG</b>	<b>228</b>	<small>gf, df</small>
<b>COLLINSON &amp; CO GRASS FED BONE-IN STRIPLOIN</b> <small>(SA/VIC)</small>	<b>MB3+ 800G</b>	<b>180</b>	<small>gf, df</small>
<b>THE BACHELOR RIB EYE DRY AGED</b> <small>(DARLING DOWS QLD)</small>	<b>MB2+ 500G</b>	<b>138</b>	<small>gf, df</small>
<b>PORTORO GRAIN FED SCOTCH FILET</b> <small>(SA/NSW)</small>	<b>MB4+ 300G</b>	<b>80</b>	<small>gf, df</small>
<b>COLLINSON &amp; CO GRASS FED EYE FILET</b> <small>(SA/VIC)</small>	<b>MB3+ 250G</b>	<b>82</b>	<small>gf, df</small>

### SAUCES

<b>PEPPERCORN</b>	<small>gf</small>
<b>BÉARNAISE</b>	<small>gf</small>
<b>RED WINE JUS</b>	<small>gf, df</small>
<b>CHIMICHURRI</b>	<small>gf, df</small>

## SEAFOOD FROM THE FIRE

<b>OVEN-ROASTED SCALLOPS</b>	10 ea
Kelp Butter	
<b>KINGFISH COLLAR</b> <small>(Limited)</small> <small>gf, df</small>	32
Charred Lemon, Sea Salt	
<b>SKULL ISLAND PRAWNS</b> <small>gf</small>	68
Nduja Butter, Kaffir Lime	
<b>SEASONAL WHITE FISH</b>	60
Kombu Beurre Blanc, Romaine Hearts, Salmon Caviar	

## MEAT FROM THE FIRE

<b>CONFIT AYLESBURY DUCK LEG</b> <small>gf</small>	58
Charcoal Maitake, Cherry Jus	
<b>GRILLED LAMB</b> <small>gf</small>	72
House Made Chimichurri	

## VEGETABLES FROM THE EMBERS

<b>ROASTED PUMPKIN</b> <small>gf, v</small>	16
Chilli Maple Balsamic, Goat's Curd, Sage, Hazelnut	
<b>ROASTED CAULIFLOWER</b> <small>v</small>	17
Dill Cream, Pickled Tomatoes, Herb Oil	
<b>GRILLED KOO WEE RUP ASPARAGUS</b> <small>df</small>	17
Ajo Blanco, Bottarga	
<b>DUTCH CARROTS</b> <small>gf, v</small>	16
Burnt Pumpkin Purée, Hazelnut	

## SIDES

<b>TRUFFLE POMME PURÉE</b> <small>gf, v</small>	17
Creamy, Silky Mash	
<b>FRIES</b> <small>gf, v, df</small>	15
Garlic Aioli	
<b>HOUSE SALAD</b> <small>gf, v, df, vg</small>	15
Sherry Vinaigrette	

## CHEESE SELECTION

*A curated board of local & imported cheeses, served with house condiments*

1 CHEESE 16 | 2 CHEESES 30 | 3 CHEESES 42

TRUFFLE & TRIPPLE CREAM

BLUESTONE

CLOTHBOUND CHEDDAR

## SET MENUS AVAILABLE

3 COURSES 140PP/ 5 COURSES 180PP

LUNCH MENU AVAILABLE DAILY  
(12PM TO 3PM)

(ASK YOUR WAITSTAFF FOR MORE INFORMATION)

## DESSERTS

<b>BASQUE CHEESECAKE</b>	21
Compote, Almond Crumble	
<b>CHOCOLATE MOUSSE</b> <small>gf</small>	22
Mandarin Gel, Diplomat	
<b>HENNESSY V.S. NOIR AFFOGATO</b>	22
Vanilla Ice Cream	

DF - DAIRY FREE | GF - GLUTEN FREE | V - VEGETARIAN | VG - VEGAN

Please inform our staff of any dietary requirements. While we take allergies seriously and strive to minimize risk, trace allergens may be present. We cannot guarantee allergen-free meals or accept liability for allergic reactions. 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 ten or more.