

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

(A) FRESH OYSTER	df	8 ea / 45 half-dozen
Finger Lime Mignonette		
FOIE GRAS CRISP		15 ea
Fig Jam, Pickled Shimeji, Hazelnut		
BRESAOLA TOAST		10 ea
Wood Fired Bread Crisp, Stracciatella, Pickled Onion		
(I) CAVIAR TARTLET		22 ea
Baeri Caviar, Crème Fraîche, Chives		
(A) PETITE CRAB BITE		14 ea
Wood Oven Smoked Crab Remoulade		

ENTRÉES

TRUFFLE CROQUETTES (2PCS)	v	22
Charred Leeks, Cheddar, Black Garlic Aioli		
(A) HIRAMASA KINGFISH	df	26
Jalapeño, Shallots, Vintage Soy		
BURRATA	gf, v	26
Heirloom Tomato, Basil		
MUSHROOM PARFAIT	v	24
Confit Tomatoes, Wood Fired Bread		
HAND-CUT STEAK TARTARE	df	29
Chives, Yolk Crème, Wood Fired Bread Crisp		
(M) SEAFOOD GRATIN		26
Béchamel, Gruyère		

CAVIAR

(I) OSCIETRA	10G	98
(I) KAVIARI KRISTAL	30G	260
(I) KAVIARI BAERI	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

WESTHOLME GRAIN FED			
WAGYU RIB EYE	(QLD/NT)	MB5+ 1KG	340 gf, df
WESTHOLME GRAIN FED			
WAGYU BONE-IN STRIPLOIN	(QLD/NT)	MB5+ 500G	198 gf, df
MAYURA SIGNATURE FULL BLOOD			
GRAIN FED WAGYU STRIPLOIN	(SA)	MB9+ 250G	228 gf, df
MAYURA SIGNATURE FULL BLOOD			
GRAIN FED WAGYU FLANK	(SA)	MB7+ 300G	90 gf, df

ANGUS

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

SAUCES

SAUCES	5 ea
PEPPERCORN	
CAFÉ DE PARIS	
RED WINE JUS	gf
CHIMICHURRI	gf
MUSHROOM	

SEAFOOD FROM THE FIRE

(I) OVEN-ROASTED SCALLOPS		12 ea
Kelp Butter		
(A) KINGFISH COLLAR (Limited)	gf, df	32
Charred Lemon, Sea Salt		
(A) SKULL ISLAND PRAWNS	gf	68
Nduja Butter, Kaffir Lime		
(A) SEASONAL WHITE FISH		60
Lime Velouté, Asparagus, Salmon Caviar		

MEAT FROM THE FIRE

CONFIT AYLESBURY DUCK LEG	gf	58
Charcoal Maitake, Cherry Jus		
GRILLED LAMB	gf, df	72
House-Made Chimichurri		
LAMB MERGUEZ	df	42
Sauce Provencale, Cannellini Beans, Chimichurri		

VEGETABLES FROM THE EMBERS

PUMPKIN	gf, v	16
Stracciatella, Green Oil, Pinenuts		
ROASTED CAULIFLOWER	v	18
Dill Cream, Pickled Tomatoes, Green Oil		
DUTCH CARROTS	gf, v	17
Burnt Pumpkin Purée, Hazelnut		

SIDES

TRUFFLE MASH	gf, v	18
FRIES	gf, v, df	15
Garlic Aioli		
HOUSE SALAD	gf, v, df, vg	15
Sherry Vinaigrette		

CHEESE SELECTION

A curated selection of local and 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

MONDAY- FRIDAY (12PM TO 3PM)

2 COURSES 45PP | 3 COURSES 55PP

(ASK YOUR WAITSTAFF FOR MORE INFORMATION)

DESSERTS

BASQUE CHEESECAKE	gf	21
Compote, Almond Crumble		
CHOCOLATE MOUSSE	gf	22
Cherry Gel, Berries		
HENNESSY V.S. NOIR AFFOGATO	gf	22
Vanilla Ice Cream		
PAVLOVA	gf	20
Grapefruit Gel, Orange and Vanilla Chantilly		

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

SEAFOOD -

A- AUSTRALIAN

I- IMPORTED

M- MIXED

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. 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.