



## - ANTIPASTI -

Sydney rock oysters natural, lemon \$5 each

Sydney rock oysters, salmon roe, cucumber, chardonnay vinegar \$5.50 each

Marinated olives, capers, Parmigiano Reggiano, grissini \$21

Woodside goat's curd, pane carasau, truffle honey \$19

Salt and pepper, school prawns, calamari, smoked chilli aioli \$29

David Blackmore Wagyu bresaola MBS9+, crispy dough puffs, gorgonzola, Vin Santo \$21

Beef tartar, mustard, capers, horseradish, crostini \$25

San Daniele prosciutto, dwarf truffle peaches, lavosh \$30

## - PRIMI -

Vannella burratina, cherry tomatoes, pomegranate, almonds, mint \$27

Mooloolaba yellow fin tuna tartar, eggplant, apple, avruga caviar \$30

Cured and pepper crusted Ora King salmon, orange, fennel, salmon roe, pistachio \$29

Gulf of Carpentaria calamari, cauliflower, Italian spicy sausage, preserved lemon \$29

Zucchini flowers, ricotta, pecorino, caponata \$26

Grainge Angus beef carpaccio, truffle dressing, aioli, capers, parmesan, rocket \$30

## - PASTA & RISOTTO -

Strozzapreti, king prawns, garlic, chilli, black olives, tomato and calamari sauce \$32 / \$42

Saffron infused Bucatini, Moreton Bay bugs, cherry tomatoes, lemon oil \$35 / \$45

Linguini, Fraser Island spanner crab meat, chilli, garlic crumb \$35 / \$45

Squid ink infused spaghetti, cuttlefish, ink, flying fish roe \$30 / \$40

Potato gnocchi, Berkshire pork and porcini ragu \$30 / \$40

Aged Acquerello rice risotto, spinach, cavolo nero, Vannella stracciatella, pine nuts \$27 / \$37

Spaghetti, Eastern Rock Lobster, tomatoes, chilli, garlic, brandy, napolitana sauce, (m.p.)

*GF. pasta available - All pastas are made fresh daily in house.*



## - SECONDI -

Line caught NZ pink snapper, globe artichokes, celery, pistachio, raisins, pomegranate \$52

Whole Humpty Doo Baby Barramundi, lemon, extra virgin olive oil \$49

Moreton Bay bug tails, fermented garlic butter, chilli \$49

Whole grilled local Eastern Rock crayfish, lemon and black pepper butter (m.p.)

Duck breast, grapes, rhubarb, radicchio, macadamia, sherry \$44

250gm Byron Bay Berkshire pork cutlet, parsnip, apple, walnuts, prunes \$46

Great Southern lamb rack, jerusalem artichokes, parsley, oregano \$52

250gm Grainge Signature Black Angus/Wagyu sirloin MBS 3+, mushrooms \$59

220gm Rangers Valley Wagyu chuck tail MBS 5+, tomato, capsicum, marjoram, caperberries \$54

250gm RP hand selected Black Angus scotch fillet MBS 3+, onion rings \$48

220gm Tajima Wagyu rump cap MBS 7+, green asparagus, broccolini, green tomato \$56

*All mains cooked on the wood fired grill*

## - CONTORNI -

Caprese salad, tomatoes, buffalo mozzarella, basil, extra virgin olive oil \$20

Mixed green leaves, moscato vinegar, extra virgin olive oil \$13

Rocket, radicchio, pear, walnuts, parmesan, white balsamic \$14

Sautéed spinach, garlic, chilli \$15

Potato puree \$14

Roasted eggplant, tomatoes, buffalo mozzarella, parmesan \$19

Deep fried brussel sprouts, crispy pancetta, smoked tuna mayonnaise \$15

*10% surcharge applies on public holidays, Head Chef - Richard Ptacnik.*