



- ANTIPASTI -

- Sydney rock oysters natural, lemon \$5 each
- Sydney rock oysters, salmon roe, cucumber, chardonnay vinegar \$5.50 each
- Mortadella, pickled onions, peppers, schiacciata \$25
- 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+, gnocco fritto, gorgonzola, Vin Santo \$21
- Squid ink crackers, salmon tartar, salmon roe \$25
- Culatello prosciutto, dwarf truffle peaches, lavosh \$30

- ENTREE -

- Vannella burrata, tomatoes, pomegranate, almonds, mint \$27
- Thinly sliced raw scallops, limoncello dressing, broccolini, caperberries \$30
- Cured and pepper crusted salmon, orange, fennel, salmon roe, pistachio \$29
- Yellow fin tuna, avocado, ice plant, capers, preserved lemon. \$32
- Zucchini flowers, ricotta, pecorino, caponata \$26
- Grainge Angus beef carpaccio, truffle dressing, aioli, capers, parmesan, rocket \$30

- PASTA & RISOTTO -

- Strozzapreti, king prawns, black olives, tomato and calamari sauce \$32 / \$42
- Saffron bucatini, Moreton Bay bugs, cherry tomatoes, lemon oil \$35 / \$45
- Linguini, Fraser Island spanner crab, chilli, garlic crumb \$35 / \$45
- Spaghetti, yellow fin tuna, peas, broccolini, bottarga \$30 / \$40
- Potato gnocchi, Berkshire pork and porcini ragu \$30 / \$40
- Aged Acquerello risotto, spinach, cavolo nero, Vannella stracciatella, pine nuts \$27 / \$37
- Spaghetti, eastern rock lobster, brandy, napolitana sauce, basil (m.p.)

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



- SEAFOOD -

- Line caught NZ pink snapper, globe artichokes, celery, pistachio, raisins, pomegranate \$52
- Whole Humpty Doo baby barramundi, lemon, evoo \$49
- Wood fired grilled Moreton Bay bug tails, fermented garlic butter, chilli \$49
- Whole grilled local eastern rock lobster, lemon and black pepper butter (m.p.)
- 500g SA Goolwa pippies, arrabiata sauce, char grilled bread \$43

- MEATS -

- Duck breast, grapes, rhubarb, radicchio, macadamia, sherry \$44
- 250g Byron Bay Berkshire pork cutlet, parsnip, apple, walnuts, prunes \$46
- Butterflied spatchcock wrapped in pancetta, romesco sauce, spring onion \$44
- 250g Grainge Signature Black Angus sirloin MBS3+, corn, mushrooms, Sicilian salsa verde \$56
- 220g Tajima Wagyu rump cap MBS7+, asparagus, broccolini, green tomato \$56
- 300g R.P. hand selected Black Angus scotch fillet MBS3+, onion rings, bone marrow butter \$54

All meats cooked on the wood fired grill

- SIDES -

- Caprese salad \$20
- Mixed green leaves, moscato vinaigrette \$13
- Tomato, capsicum, cucumber, green olives, bread, Vannella stracciatella, basil \$20
- Rocket, radicchio, nectarine, pine nuts, parmesan, white balsamic \$14
- Sautéed spinach, garlic, chilli \$15
- Potato puree \$14
- Fried brussel sprouts, crispy pancetta, smoked tuna mayonnaise \$15

10% surcharge applies on public holidays,

Head Chef - Richard Ptacnik.