



## - ANTIPASTI -

Sydney rock oysters natural, lemon \$5 each

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

Mortadella, pickled onions, peppers, charcoal focaccia \$26

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, fig, Vin Santo \$26

Salmon tartar, salmon roe, squid ink crackers \$29

Culatello prosciutto, pickled rockmelon, lavosh \$30

## - PRIMI -

Vannella burrata, tomatoes, pomegranate, almonds, mint \$27

Thinly sliced raw QLD scallops, limoncello dressing, broccolini, caperberries \$32

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

Pepper seared Mooloolaba yellow fin tuna, peas, 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, basil, lemon oil \$35 / \$45

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

Pumpkin and ricotta filled cappellacci, burnt sage butter, raisins, pine nuts \$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, cherry tomato, chilli, garlic, brandy (m.p.)

GF. pasta available - All pastas are made fresh daily in house.  
10% surcharge applies on public holidays,



## - PESCE -

Fish of the day, lemon, evoo (m.p.)

Pepper crusted Mooloolaba swordfish, romesco sauce, broccolini \$52

Wood fire grilled whole Balmain bugs, fermented garlic butter, chilli \$52

Whole grilled local eastern rock lobster, lemon and black pepper butter (m.p.)

500g SA Goolwa pippies, arrabiata sauce, char grilled bread \$43

## - CARNE -

Duck breast, nectarine, pomegranate, rhubarb, pistachio, radicchio \$45

220g crumbed White River veal cutlet, brown butter, capers, sage \$44

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

250g Grainge Signature Black Angus sirloin MBS3+, smoked tomato, capsicum, caperberries, oregano \$56

220g Tajima Wagyu rump cap MBS7+, asparagus, green tomato \$56

300g R.P. hand selected Black Angus scotch fillet MBS3+, onion rings, bone marrow butter \$56

800g Pinnacle dry aged beef t-bone, pepperonata (share between 2 or more) \$99

All meats & fish cooked on the wood fired grill

## - CONTORNI -

Caprese salad \$20

Mixed green leaves, moscato vinaigrette \$13

Green beans, hard boiled egg, parsley, capers, lemon vinaigrette \$17

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

Head Chef - Richard Ptacnik.