


FIRE GRILL
A LA CARTE MENU

TO START

<p>Sydney "Lemon Tree Passage" Rock Oysters \$28 <i>(5 Shucked to Order) Orange & Granita GF</i></p> <p>Kingfish Crudo \$25 <i>Fresh Blood Orange, Soy Lime Dressing, Pink Peppercorn, Ginger Jelly GF</i></p> <p>Seared Scallops \$26 <i>Cauliflower Purée, Boudin Noir GF</i></p> <p>Grilled King Prawns \$27 <i>Chive Beurre Blanc GF</i></p> <p>Confit Pork Belly \$24 <i>Avgolemono, Anise Jus, Crisp Sage GF</i></p>	<p>Oysters Kilpatrick (4) \$26 <i>Crisp Bacon, Honey, Worcestershire Sauce GF</i></p> <p>Cured Salmon \$26 <i>Gin Cured with Dill, Lemon and Balsamic Caviar</i></p> <p>Steak Tartare \$25 <i>Toasted Baguette</i></p> <p>Lamb Cutlets \$28 <i>Onion Purée, Spring Vegetables, Jus GF</i></p> <p>Toasted Potato Gnocchi \$22 <i>"Super Green" Pesto, Roasted Butternut Pumpkin</i></p> <p>Beetroot Carpaccio \$22 <i>Pickled Fennel, Candied Walnuts, Goats Cheese, Hazelnut Oil GF</i></p>
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MAIN COURSE

Prawn Linguini <i>Capers, Lemon, Chilli, Onion Frites</i>	\$35
Braised Beef Cheek Ragout Pappardelle	\$35
Pan Seared Salmon <i>Green Beans in Tarragon Butter, Tomato Concasse GF</i>	\$38
Chargrilled Tuna <i>Green Beans in Tarragon Butter, Tomato Concasse GF</i>	\$38
Snapper Steak <i>Broccolini, Red Elk and Prawn Bisque GF</i>	\$38
Wild Mushroom Risotto <i>Truffle Oil, Parmesan Crisps</i>	\$34
Pan Seared Duck Breast <i>Root Vegetables, Target Beets, Beetroot Purée, Orange Jus GF</i>	\$42
Grilled and Roasted Spring Spatchcock <i>Parsnip Purée, Pickled Fennel, Broccolini GF</i>	\$48
Roasted Lamb Rack <i>Potato Dauphinoise, Jus, Garlic, Crisp Rosemary</i>	\$48

STEAK

Grain Fed Striploin, QLD, Grain Fed 100+ days (300gms)	\$38
Black Angus Tenderloin, QLD, Grain Fed 100+ days (250gms)	\$48
Wagyu Flank Steak, Black Opal Tasmania, Marble Score 6+ (200gms)	\$54
Scotch Fillet, Grandchester Black Angus QLD, Grain Fed 150+ days (250gms)	\$55
Wagyu Tenderloin, Phoenix Reserve QLD, Marble Score 8+ (220gms)	\$62
Ribeye Wagyu Steak, Phoenix Reserve QLD, Marble Score 6+ (220gms)	\$89
1 kg T-Bone to share, Grange, Riverina NSW, Grass Fed 120+ days	\$98
Tomahawk Steak, Ribeye on Bone to share, Oakey Ridge QLD (1.5 kg)	\$179

All Steaks Served with Pumpkin & Mustard Seed Purée, Beef Jus, Potato Gratin

• STEAK FLIGHT \$69 •

Grass Fed Striploin NSW • Angus Tenderloin 100+ days Grain Fed Marble Score 3 QLD
Wagyu Flank Steak Marble Score 7+ QLD • Wagyu Ribeye/Scotch Fillet Marble Score 8+ QLD

250gms in total of the Finest Beef Grilled Medium Rare. Served with Potato Gratin, Pumpkin Mustard Puree and Port Wine Jus

SIDE DISHES

Organic Garden Salad GF \$12	Cauliflower Gratin \$14
Green Beans <i>Tarragon Butter GF</i> \$14	Duck Fat Roasted Potatoes <i>Chives GF</i> \$15
Cherry Tomato, Basil, Basil Oil, Sea Salt \$14	Pommes Frites <i>Garlic Aioli</i> \$11

DESSERT

Classic Creme Brulee GF	\$16
Chocolate Ganache <i>Sesame Tuille, Orange Skin Sugar Syrup</i>	\$16
Rhubarb Apple Crumble <i>Vanilla Ice Cream</i>	\$16
Eton Mess <i>Crispy Meringue, Creme Chantilly, Fresh Strawberries, Strawberry Sauce GF</i>	\$16
Affogato <i>Espresso, Vanilla Ice Cream, Amaretto Liqueur</i>	\$24
Cheese Plate <i>Edam, Stilton Blue, Mature Cheddar, Goat Ash, House Pear & Currant Chutney, Mixed Accompaniments</i>	\$39

