

SHARES

FOR TWO, CHOOSE THREE SHARES

Prawn Crumpets *DF* 26

Nam jim dipping sauce, lime leaf mayo

Loaded Hummus *DF,V,GFA* 20

HOUSE PICK

Roasted baby beets, dukkah, sourdough, herb oil

Kingfish Crudo *DF,GF* 26

Sesame crisps, avocado, yuzu aioli, soy glaze

Beef Carpaccio *GF* 25

HOUSE PICK

Fennel salt, truffle oil, shaved parmesan, baby capers, micro herbs

Satay Chicken 22

Skewers (3) *DF*

Jimmy's satay, toasted peanuts, bean shoots, chilli caramel

Garlic King Prawns 32
(5-6) *GF*

SIGNATURE DISH

Buttermilk cos, chorizo and Aleppo pepper butter, lemon, chilli

Szechuan Squid *DF,GF* 24

HOUSE PICK

Smoked chilli aioli, snow pea vine, lime

Wild Mushroom Arancini 22

(3) *V*

Roasted tomato provencale, shaved parmesan

Sticky Pork Ribs *DF,GF* 26

Pickled cabbage, saffron aioli

Pistachio Crusted Brie *V* 25

Chilli raspberry honey

Brisket Tacos 27

Smoked brisket, jalepeno & pineapple salsa, white BBQ sauce, corianda

SEAFOOD PLATTER

180

Prawns, battered fish, kingfish crudo, ½ dozen oysters, fries, szechuan squid

Mix a seafood platter with something from the fire and a vegetable share.
Ask us to choose for the table.

MAINS & SIDES

CHOOSE A MAIN EACH, ADD TWO SIDES FOR THE TABLE

FROM THE FIRE

The pairings below make the decision easy.

Bourbon Smoked Beef

53

Short Rib ½ KG GF

Bourbon glaze, blue cheese sauce

PAIR WITH LOADED MASH + COS SALAD

Reverse Seared

49

MB4 Scotch Fillet GF

300G, Cowboy butter, beef jus

PAIR WITH POTATO PAVÉ + BROCCOLINI

Confit Pork Belly GF

39

Pickled cabbage, bacon jam

PAIR WITH MAPLE SPICED PUMPKIN +
GREEN BEAN SALAD

Herb Crusted Lamb Rump GF

40

Pistacho gremolata

PAIR WITH POTATO PAVÉ + COS SALAD

Smoked Harissa Half Chicken GF

34

Yoghurt mint sauce

PAIR WITH SMOKED MAC AND CHEESE +
BROCCOLINI



SIDES FOR THE TABLE

Choose one comfort and one fresh

COMFORT

Truffle Fries GFA

16

Herb aioli, shaved parmesan

Potato Pavé GFA

16

Smoked tomato relish

Loaded Mash GF

15

Bacon, cheddar, chives

Smoked Mac & Cheese

17

Tomato provencale

FRESH & GREEN

Barbecued Broccolini GF

15

Vine leaf butter

Cos Salad

14

Buttermilk dressing,
jalapeño crumble

Maple Spiced Pumpkin GF

15

Labneh

Green Bean, Fig &

16

Feta Salad GF

Lemon dressing, toasted
almonds

COMPLETE MAINS

PLATED WITH FINESSE, READY TO ENJOY

King Prawn Tagliatelle

46

HOUSE PICK

Asparagus, heirloom tomatoes, chilli, herbs, garlic cream sauce

Grilled Snapper *GF*

39

Turmeric cauliflower, avocado, chickpeas, mixed leaves, lemon buttermilk dressing

Ricotta Gnocchi

37

Roasted butternut pumpkin, caramelised onion, lemon butter, almonds, parmesan

Harvest Bowl *GF, V*

32

Roasted & pickled vegetables, spinach, quinoa, avocado, sesame tahini dressing

STAY A LITTLE LONGER

Cocktails • Wine • Something Sweet

Ask our team for our drinks & dessert menus



PLEASE ASK OUR TEAM ABOUT DIETARY REQUIREMENTS.
15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS.