

Salt grill & Sky bar



Caviar & Oysters

Kaluga Queen Oscietra Caviar 15g 105 | 30g 189

Yarra Valley Salmon Caviar, Victoria Australia 25g 49

Oysters, natural ½ dozen 37 | dozen 69

Hendrick's Gin & cucumber granita ½ dozen 39 | dozen 75

Yuzu, ponzu, tobiko ½ dozen 39 | dozen 75

Appetizers

Geraldton kingfish, Yarra Valley salmon pearl, avocado cream, white soy, herb oil	32
Wagyu tartare, kimchi, confit yolk, puffed rice, nori	29
Roasted Spencer Gulf prawns, seaweed beurre noisette, garlic cream, charred lime	34
Burratina, pickled pumpkin, persimmon, smoked tomato, toasted seeds, aged balsamic v	28
Heirloom tomato & fig salad, smoked curd, nocella olive young chard, aged sherry v	25
Fremantle octopus, piperade, chorizo, lemon puree, crustacean oil, sea fennel	34
Bangalow pork belly, caramelized pineapple, Thai salad pink pepper caramel	31

Tasting Menu

150++
6 course

Please ask our friendly staff for the menu

General Manager - Ken Kuwako
Executive Chef - Jake Kowalewski

All our meats are free range farmed
Minimum spend per person 40 lunch | 60 dinner

Off the Grill

Bangalow pork chop 280g, miso glaze, fermented cabbage, roasted pear 58

Mottainai West Australian lamb rump & shoulder, saffron fregola, babaganoush, olive, sumac 72

King Island Tasmania 100% grass fed Angus Hereford tenderloin MBS 1+ 220g, caramelized celeriac, blue foot mushroom, truffle jus 88

Riverina NSW pure black Angus 220 days grain fed rib eye MBS 3+ 300g, salt baked carrot, bone marrow & tarragon butter 88

Westholme Wagyu QLD picanha 200g, MBS 3-5+, sakura ebi croquette, soy & pepper jus 69

Meat cut to share
Westholme Wagyu QLD sirloin 400gm MBS 5+ served with Chef's selection of side dishes 188

Mains

Roasted butternut risotto, pumpkin seeds & oil, house ricotta, dried olive v	starter 26 / main 39
Cone Bay barramundi, local lobster bisque, kipfler potato buttermilk, samphire	56
New Zealand king salmon, Cloudy Bay clams, dashi & bonito broth, confit tomato, petit pois	59

Sides

Baby Romaine lettuce, buttermilk, cured yolk, chives	14
Salt baked beetroot, roasted onion, walnut, balsamic v	14
Grilled asparagus, verde, toasted almonds v	16
Truffle potato puree v	19
Potato puree v	14
Hand cut chips, herb salt, house made ketchup v	16
Béarnaise v	3
House made ketchup v	3
Madeira jus	9

v denotes vegetarian dish