

## Small Plates

FRESHLY SHUCKED OYSTERS	eschallot vinaigrette	3.8 each
HALF SHELL HERVEY BAY SCALLOPS	ginger and shallot dressing	4.8 each
MARINATED AUSTRALIAN OLIVES		6.5
CHARRED FLAT BREAD	smoked eggplant, white bean dip	7.5 *
DOUBLE BAKED GRUYÈRE SOUFFLÉ	romesco, fire roasted hazelnuts, fig relish	14.5 *
WOOD FIRE GRILLED CHORIZO	chilli jam	16.5
WOOD FIRE GRILLED SQUASH	zucchini, heart of palm, hummus, quail egg, leek vinaigrette	16.5
SEARED KANGAROO	pepperberry dressing, raspberry, pickled currants	22
WOOD FIRE GRILLED CALAMARI	jalapeño salsa	22

## Big Plates

DAVID BLACKMORE'S WAGYU BURGER	cheese, pickles, lettuce, sauces, served with fries	19 *
[Add skara bacon 3.00]	[Additional patty 5.00]	
GNOCCHI	charred pumpkin, brussel sprout leaves, scamorza, walnuts	26 *
BUSIATE PASTA	Tuscan chicken ragu	28 *
LAMB KEFTA	smashed eggplant, spiced yoghurt, pita bread	26 *
WOOD FIRE GRILLED TUNA SALAD	snake beans, chat potatoes, olives, capers, quail egg	26
WOOD FIRE GRILLED SALMON	mussels, pearl cous cous, roasted tomato sauce, saffron, chilli	28 *

## Meat Over Fire

PORK CHOP [300g]	shaved cabbage salad, wholegrain mustard, date and fig chutney	28
JR SIGNATURE SIRLOIN [250g]	wood fire grilled South American salsa, black cabbage	37
[BMS 2-6, grass fed]		
RANGERS VALLEY FLANK STEAK [250g]	chilli bean sauce, grilled enoki mushrooms	42
[BMS 5+, grain fed]		
DRY AGED RIB EYE ON THE BONE [500g]	split roasted bone marrow, lemon	58
[BMS 2-4, 120 days grain fed, 4 weeks dry aged]		
O'CONNOR BLACKANGUS T-BONE [1kg] <i>share plate</i>	black garlic and eschallot butter	99
[BMS 2-4, grass fed]		

## On The Table

CHIPS		9
MIXED LEAVES	vine tomato, smashed herb dressing	10
GRILLED CARROTS	harissa, fresh ricotta	12
ROASTED BROCCOLI	almond and lemon butter	12
CHAT POTATO COLCANNON	cabbage, bacon, onion	13

Available from 12PM - 3PM daily. Extensive menu available for dinner.

\* CONTAINS GLUTEN - Gluten free (GF) dishes have been created using GF ingredients but we can't guarantee they have been made in a 100% GF environment. Some food items prepared may contain nuts or trace amounts of nuts. Alert your waiter with any concerns.

A surcharge of 10% applies on Sundays due to high operating costs. Split bills welcome with up to two payments. Credit card surcharge including Amex of 1%. Diners 2.55%.

