

eat

feed the fire 'feed me' option

\$77 or \$82 w/ dessert

small plates

wood fired yoghurt flatbread | 15
ricotta, burnt honey (FF, EF, V, NF)

wood roasted beetroot | 16
stracciatella, green olives, orange, hazelnut,
apple balsamic (GF, V, EF)

tempura zucchini | 16 (GF, V, EF, NF)
cucumber yoghurt, salted ricotta, pomegranate

kimchi crispy chicken | 18 (GF, NF)
spring onion, sesame, togarashi, kimchi aioli

wood roasted scallops | 25 (3 pieces)
blue swimmer crab, peppers, cajun butter
(GF, NF, EF)

hiramasa kingfish ceviche | 25
white soy & yuzu, pickled daikon,
macadamia nut (DF, FF)

wood roasted squid | 28
globe artichoke, leek, sorrel & capers salad
(GF, NF)

sides

iceberg lettuce wedge | 13 (GF, NF, V)
onion ponzu dressing, mayo, parmesan

wood roasted broccolini | 13
ricotta, lemon, sumac, almond (GF, V)

shoestring fries | 12
truffle aioli (FF, GF, V, NF, DF)

DF= dairy free
GF = gluten free
EF = egg free
V = vegetarian
NF = nut free

large plates

wood baked torchio pasta | 34 (NF, V)
vodka sauce, y.v feta, heirloom tomatoes

grilled market fish | 39 (GF, NF, EF)
wood roasted green beans, tomato, onion,
buttermilk dressing, dill oil

charcoal eye fillet steak 220gm | 46
roasted carrot, sour shallot salad, mustard crisp,
horseradish jus (GF, NF)

charcoal wagyu scotch fillet 350gm | 52
shimeji mushroom, black garlic, charred greens,
onion jus (GF, NF)

wood roasted chilli pineapple half
chicken | 37 (GF, NF)
lime & yuzu yoghurt

salt crusted charred ribeye 500gm | 68
braised tuscan kale, mustard potato puree,
jus gras (GF, NF)

slow cooked wood fired lamb shoulder
700gm | 74 (to share)
shoestring fries (GF, NF, EF)
wood roasted peas, mustard & bacon vinaigrette,
y.v persian feta, onion thyme jus

dessert

limoncello & passionfruit tiramisu | 16
meringue, wood roasted blueberry compote
(NF)

chocolate mint slice | 16
chocolate parfait, sable biscuit, mint crumble
(GF)

cocktails

blood orange margarita | 24

Jose Cuervo Tequila, blood orange, lime, sugar syrup, orange bitters

spicy yuzu sherbet | 24

Imbue Distillery Agave Spirit, yuzu juice, passionfruit, jalapeno sugar syrup

mango tango | 24

Imbue Distillery Vodka, passionfruit, mango, sugar syrup, lime

lychee martini | 23

Bombay Sapphire Gin, lychee, orange juice

spiced pina colada | 23

Captain Morgan Spiced Rum, pineapple juice, lime, coconut cream, panela sugar

smoke & mirrors | 24

Laird's Applejack Whiskey, Calvados Domfrontais, sugar, orange bitters

guava mojito | 23

Bacardi Rum, guava juice, mint, sugar, soda water

-classics available for your pleasure-

aperol spritz, espresso martini, whiskey sour, old fashioned, negroni, montenegro sour, martini

by the glass

sparkling

Varichon & Clerc Blanc de Blanc, Savoie FRANCE | 16

2021 D'Sas Prosecco, King Valley VIC | 15

2024 See Saw Organic Rosecco, Orange NSW | 15

whites

2023 Jules Taylor Sauvignon Blanc, Marlborough NZ | 15

2023 See Saw Organic Pinot Gris, Orange NSW | 15

2023 Chrismont Riesling, King Valley VIC | 15

2024 Chain of Ponds Chardonnay, Millers Creek SA | 16

2022 Serengale 'Birds on a Hill' Rosé, Beechworth VIC | 15

reds

2022 Le Petit Cochonnet Pinot Noir, Languedoc FRANCE | 16

2022 Terre Forti Sangiovese, Rubicone ITALY | 15

2018 Tim Adams 'The Fergus' GTM, Clare Valley SA | 15

2019 Ashbrook Estate Shiraz, Margaret River WA | 15

beers/non-alcoholic

on tap - pots / pint | 7/14

Coburg Lager, VIC

Warrandyte Sunnyside Pale Ale, VIC

can

Brodriggy Lager, VIC | 11

Meletos Porter, VIC | 13

bottle

Melbourne Bitter, VIC | 10

Prickly Moses Otway Light, VIC | 10

Mr Little Apple Cider, VIC | 13

non-alcoholic

Heaps Normal Quiet XPA, NSW | 10

Capital Pacific Ale, ACT | 11

mocktails

Yuzu Spritz | 14

The Botanical | 14

