

## BREAD

### Artisan Sourdough Slices (V)

Freshly baked sourdough, French cultured butter, olive oil, olive tapenade **14**

## ENTREE

### Half Shell Rottnest Island Scallops (SS)

4 pieces, fennel and shallot soubise, bonito beurre Blanc, green oil **32**

### La Delizia Burrata (V)

Heirloom tomatoes, native basil, aged balsamic, extra virgin olive oil, crostini **32**

### Firewater Grille Steak Tartare

Fermented hot sauce, black garlic, mustard, egg yolk, crackers **33**

### Australian Fresh Oyster (GF/DF)

Half dozen oysters, served with shallot mignonette and lemon **34**

### Firewater Grille Caesar

Light Caesar dressing, white anchovies, poached egg, shaved parmesan, crouton **22**

With sous vide chicken breast **33**

## MAIN

### Lobster Linguine

Garlic, extra virgin olive oil, cherry vine tomatoes, light lobster bisque **69**

### Buckwheat and Exotic Mushroom Risotto (V)

Stracciatella, parsley **39**

Vegan option available

### Spatchcock Piri Piri

Oven roasted spatchcock, pave potatoes, piri piri sauce, lemon confit **49**

### Line Caught Market Fish (SS/GF/DF)

Locally sourced, oven baked, confit saffron fennel, citrus salsa, chive **52**

### Lamb Rump (GF/DF)

Locally farmed, slow cooked, ras el hanout spiced, minted salsa verde, natural lamb jus **49**

## GRILLS

### Angus Pure Grain Fed Striploin

250g, dry aged, best served medium rare **52**

### Scotch Fillet

300g, black angus, grass fed, dry aged, best served medium rare **59**

### Amelia Park Lamb Chop

4 pieces, grass fed, with potato mousseline, best served medium rare **59**

### Tasmanian Salmon

200g, served with charred lemon and béarnaise **48**

## TO SHARE

Served with a choice of two sides and two sauces

### Tomahawk

1kg, black angus, grass fed, dry aged, best served medium rare **175**

## SIDES

**16**

Hand cut fries, aioli sauce

Steamed seasonal vegetables

Sautéed exotic mushrooms, fried shallot

Local farm lettuce leaves, radish, tomatoes, vinaigrette

## SAUCES

**3**

Red Wine Jus | Classic Béarnaise | Pepper Berry

Wild Forest Mushroom

**GF** - Gluten free **V** - Vegetarian **DF** - Dairy free **SS** - Sustainable sourcing **N** - Nuts **S** - Seeds

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