

BREAD

Artisan Sourdough Slices (V)

Freshly baked sourdough, salted butter medallions, olive oil, olive tapenade **14**

ENTREE

Half Shell Rottnest Island Scallops (SS)

4 pieces, fennel and shallot soubise, beurre blanc, bonito flakes, green oil **33**

La Delizia Burrata (V)

Heirloom tomatoes, native basil, aged balsamic, extra virgin olive oil, crostini **34**

Firewater Grille Steak Tartare

Fermented hot sauce, black garlic, mustard, egg yolk, crackers **34**

Australian Fresh Oyster (GF/DF)

Half dozen oysters, served with shallot mignonette and lemon **36**

Firewater Grille Caesar

Light Caesar dressing, white anchovies, poached egg, shaved parmesan, crouton **25**

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 **53**

Lamb Rump (GF/DF)

Locally farmed, slow cooked, ras el hanout spiced, minted salsa verde, natural lamb jus **53**

GRILLS

Angus Pure Grain Fed Striploin

250g, dry aged, best served medium rare **53**

Scotch Fillet

300g, black angus, grass fed, dry aged, best served medium rare **61**

Amelia Park Lamb Chop

4 pieces, grass fed, with potato mousseline, best served medium rare **65**

Tasmanian Salmon

200g, served with charred lemon and béarnaise **49**

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

17

Hand cut fries, aioli sauce

Steamed seasonal vegetables

Sautéed exotic mushrooms, fried shallot

Local farm lettuce leaves, radish, tomatoes, vinaigrette

SAUCES

4

Red Wine Jus | Classic Béarnaise | Pepper Berry

Wild Forest Mushroom