

BEAUX • RUMBLE

WOOD • SMOKE • FIRE

oyster, padron pepper mignonette	4.5
wood fired focaccia, romesco, EVOO	7 *
aged beets, saltbush, macadamia cream, fried sorghum	16
pumpkin from the fire, grilled greens, slow cooked egg, buttermilk, guanciale	16
beef tartare, fermented tomato, curd, wattle seed crisp	17*
yellow tail kingfish, radish, yuzu, grilled garlic, beach leaves	19
smoked wagyu, corn bread, jalapeno, texas red BBQ	20
wood fired tiger prawn, shellfish nage, pickled garlic, grilled zucchini	32
roast desiree gnocchi, summer squash, hazelnut, crème fraiche	30*
market fish, cooked over coals, white bean, piquillo, sobrassada, curry leaves	37
ironbark roasted lamb, black garlic, skordalia, charred pickled onion	37
bangalow pork chop, caramelized peach, almond, sake	38
angus sirloin, grilled kumara, salsa verde, bone marrow	39
grass fed T-bone (500g), coal fired mushroom, gentleman's relish	58
wagyu tomahawk, mbs 5+, house mustard, lemon	17 / 100g
torn and fried potatoes, spiced tomato chutney, manchego	12
summer leaves, pickled eschallot, grains, chardonnay	12
textures of chocolate, olive oil, mandarin	15
whipped white chocolate ganache, blackberry, lemongrass, macadamia	15
peanut butter and jelly bar	5
selection of cheese, condiments and crispbread	13.5 23 32*