

Salt grill & Sky bar



Caviar & Oysters

Antonius caviar Poland Siberian 30g 158 | 50g 218

Antonius caviar Poland Oscietra 30g 188 | 50g 248

Yarra Valley salmon caviar, Victoria Australia 25g 49

Oysters, natural ½ dozen 37 | dozen 69

Hendrick's gin & cucumber granita ½ dozen 39 | dozen 75

Yuzu, ponzu, Yarra Valley trout roe ½ dozen 39 | dozen 75

Appetizers

Geraldton kingfish, Yarra Valley salmon pearl, avocado cream, white soy, herb oil 32

Wagyu tartare, free range yolk, pickled mushroom, Worcestershire aioli, watercress 29

Roasted Shark Bay tiger prawns, seaweed beurre noisette, garlic cream, charred lime 35

Whipped truffle burrata, heirloom beetroot, white asparagus, black garlic, smoked evo v 28

Heirloom tomato & fig salad, house ricotta, nocella olive, aged balsamic v 25

Fremantle octopus terrine, potato & fermented cucumber salad, roasted pepper puree, ink aioli, lemon evo 34

Bangalow pork cheek "adobo", soubise, adobo glaze, pickled cucumber, green mango, puffed rice 31

Tasting Menu

160++
6 course

Please ask our friendly staff for the menu

General Manager - Tim Dopson
Executive Chef - Jake Kowalewski

All our meats are free range farmed
Minimum spend per person 40 lunch | 60 dinner

Off the Grill

Bangalow sweet pork chop 280g, chimichurri, charred fennel, broccolini 58

Australian lamb, mint & pea mousse, house pistachio dukkah, sweet pea, white asparagus 72

King Island Tasmania 100% grass fed Angus Hereford tenderloin MBS 1+ 220g, celeriac & truffle gratin, Madeira jus 88

Riverina NSW pure black Angus 220 days grain fed ribeye MBS 3+ 300g, burnt onion, fried leeks, bordelaise sauce 88

Steak Frites

Little Joe NSW/VIC grass fed sirloin MBS 4+ 300g, house made fries, café de Paris butter 78

Westholme Wagyu QLD rump cap MBS 4-5+ 200g, aged sherry vinegar roasted vine tomato, wasabi mustard jus 69

Meat cut to share of the day
please refer to our specials card

Mains

House made herb potato gnocchi, wild mushroom ragu, sweet peas, pecorino, truffle v starter 28 / main 44

Cone Bay barramundi, spanner crab, pearly barley & parsley risotto, confit tomato, samphire 56

New Zealand king salmon, Hokkaido scallop, lobster emulsion, avruga caviar, lemon puree, sea herbs 59

Sides

Baby Romaine lettuce, buttermilk, cured yolk, chives 14

Kale salad, pomegranate, pico de gallo, cracked wheat v 16

King brown mushroom, confit garlic, chives, tarragon v 16

Truffle potato puree v 19

Potato puree v 14

House cut fries, herb salt, house made ketchup v 16

Sauces & Compound Butters

Béarnaise, bone marrow butter, café de Paris,

Wasabi mustard jus, bordelaise sauce,
3 peppercorn sauce., Madeira jus

House made ketchup

All sauces 4

v denotes vegetarian dish