

COLD BAR

Freshly Shucked Seasonal
Premium Oysters ½ Dozen – Market Price
*Served with Shallot Raspberry Vinaigrette,
Creamed Horseradish, Lemon*

*(Please check with server for the oyster season
availability and price)*

⊖ Seafood Ice Experience

*Calamansi Mojito Ice, Diver Scallop
Quandong Orange Ice, Sweet Prawn
Pineapple Coconut Ice, Southern Blue Fin Tuna
Apple Celery Ice, Salmon Trout
Beetroot Lillipilli Ice, Lobster
Lychee Martini Ice, Oyster*

CEVICHE

Fremantle Octopus
Chargrilled, Cucumber Apple Slaw, Green Chili Jam

Diver Scallop
Citrus Cured, Kumquat Ketchup

Yellowtail Amberjack
*Beetroot Marinated, Soused Zucchini,
Escabèche Emulsion*

⊖ Petuna Ocean Trout

*Sea Salt and Vinegar Cured, Honey Pineapple
Dressing*

⊖ STONE HEARTH FLAT BREAD

Onion Sour Cream
Curry Coconut
Garlic Butter
Macadamia Pesto
Truffled Kalamata Olive
Dukkah

*Served with Extra Virgin Olive Oil, Butter, Dip
(Please allow 10 minutes of cooking time)*

STARTER

Osia Mesclun Greens
*Semi Dried Tomatoes, Marinated Bocconcini,
Shallot Hazelnut Vinaigrette*

Jamón Ibérico De Bellota,
Air Dried Wagyu Beef Brisket,
Burratina Artigiana -For Two
Vine Tomato, Rucola Leaves, Brioche

Hokkaido Scallop
*Cauliflower Mousse, Onion Bacon Apple Purée,
Salmon Keta Roe, Salted Black Pepper Caramel*

⊖ Butter Poached Lobster

*Sheet Pasta, Mango Salsa, Fermented Black Bean,
Chive Butter Nage*

⊖ Foie Gras

Rhubarb, Beet, Riberry

Green Split Pea Soup
Iberian Pork Floss, 62°C Hen's Egg, Chive

MAIN COURSE

Black Truffle Acquerello Risotto

Comte Cheese, Soft Boiled Egg, Puffed Buckwheat, Soil

Spinach Potato Gnocchi

Fried Truffled Celeriac, Burnt Butter, Parmesan Cloud

⊖ Grainge Black Angus Beef Tenderloin MS

Mushroom Risotto, Roasted Artichoke, Black Truffle Shallot Purée

⊖ Milk Fed Lamb Short Loin and Neck

Orange Tamarind Confiture, Parsnip Mint Purée, Puffed Grains 'Bacon Mustard'

⊖ Sea Perch

Sesame Ratte Potato, Soy Milk Curd, Shiromiso Glaze

⊖ Red Sea Bream

Israeli Cous Cous, Mango and Passion Fruit, Curried Cockles

Hokkaido Scallop, Wild King Prawn, Cod

Potato Espuma and Chips, Scallion Powder, Verjus Sauce

GRILL MEATS FROM OUR STONE HEARTH OVEN

All Grilled Meats are accompanied with Seasonal Vegetables, Homemade Chutneys and Pickles

Norwegian Red King Crab Leg 300gm

Barramundi Fillet 200gm

Live Lobster 500gm

Spencer Gulf Wild King Prawn 400gm

Grainge Black Angus Beef Tomahawk Steak 1kg – For Two

Murray Bridge Lamb Rack Chop 300gm

Byron Bay Berkshire Pork Rack Chop 300gm

Mayura Station Matsusaka Signature
Full Blood Wagyu Beef Rib Eye MS 9+ 200gm

*Choice of Sauces: Black Peppered Meat Glace, Hollandaise Fresh, Herb Butter
(Please allow 35 minutes of cooking time)*

SIDE ORDER

Zucchini

Fried, Bush Tomato Chutney

Cauliflower

Baked, Bacon, Cheddar

Raddichio

Charred, Balsamic Vinegar

Kipfler Potato

Roasted, Caramelized Onions, Chorizo, Scallion

Idaho Potato

Purée, Parmesan Water, Chive

La Ratte Potato

Boiled, Melted Butter, Bacon Bits, Parsley

DESSERT

Valrhona Hot Chocolate Soup

Black Peppered Ice Cream, Sesame Crisp

'Osia' Macadamia Soufflé - For Two

Crunchy Praline, Banana Custard, Sour Cream Ice

(Please allow 30 minutes of cooking time)

Strawberry Melba

Vanilla Whipped Ganache, Wild Strawberry Sorbet, Pistacho Crumble

Mint Variation

Grand Cru Chocolate Supreme, Spicy Apricot Chutney, Apple Mint Parfait, Cocoa Marshmallow

Pear Belle- Hélène

William Pear Tart, Swiss Chocolate Ice Cream, Passion Fruit Espuma

CHEESE

King Island Roaring Forties Blue

Muscatels, Truffled Honeycomb

King Island Surprise Bay Cheddar

Red Wine Pear, Quince Jelly

Tasmanian Heritage Red Square Wash Rind

Warmed, Quandong Paste

Cheese Selection

King Island Roaring Forties Blue, King Island Surprise Bay Cheddar

Tasmanian Heritage Red Square Wash Rind

All Served with Crisp Lavash