



ONYX
GRILL

HONEST GASTRONOMY

Open Fire – the oldest cooking technique in the world.

Onyx is an aspirational dining venue focusing on Steak and Seafood combined with award-winning wines and premium service. We use all natural timber such as Iron Bark sourced from the Blue Mountains and charcoal for the Mibrasa Oven.

Our philosophy is very simple – we use the finest ingredients with the best seasonal produce, cooked over natural fire.

STARTERS

SYDNEY ROCK OYSTERS ½ or 1 Doz.

Single seed oysters, freshly shucked, vinegar granita **24 /48**

KINGFISH CEVICHE 29

Buttermilk tsuyu dressing, pickled kohlrabi, finger lime, baby cucumber, watercress oil

BEEF TARTARE 29

Egg yolk, fermented red chilli, fermented pickled baby onion, cornichons, capers, crispy thin croutons

WOOD FIRED BONE MARROW 28

Wood fire roasted, pickled heirloom baby carrots, pickled onion, caramelised onion puree, charred brioche

SALMON TATAKI 27

House-made furikake, yuzu salt, baby red radish, yuzu ponzu

SICHUAN CALAMARI 23

Crispy Sichuan salt & pepper calamari, shichimi mayo

PASTA

LOBSTER LINGUINE 38

Lobster, mussels, calamari, prawns, cherry tomatoes, garlic, chilli & tomato mariana sauce

CRAB PASTA 38

Crustacean bisque, spanner crab meat, pangrattato, garlic, chilli

GNOCCHI 32

House-made potato gnocchi, three cheese sauce, walnuts

COOKED OVER WOOD FIRE

MEAT

WAGYU BRISKET 48

14Hr slow cooked wood fired wagyu brisket, silky truffle potato puree, roasted eggplant, chives, beef jus

BEEF SHORT RIB 39

24Hr slow cooked wood fired beef ribs, parsnip puree, pickled daikon, sticky sauce

LAMB RUMP 36

250g Lamb rump, cauliflower couscous, turnip puree, kombu za'atar powder, umami jus

SMOKED CHICKEN 36

Smoked half chicken, house-made gravy, creamy potato puree

STEAK

BLACK ANGUS EYE FILLET 45

Grass fed, 200g

WAGYU RIB EYE 90

On the bone, MB5+ 500g

ONYX DRY AGED IN HOUSE

KOJI SCOTCH FILLET 60

Black Angus MB + 300g, koji marinade, chimichurri sauce, charred lime

T-BONE 150

MB4 + 1.5kg

TOMAHAWK ONYX SIGNATURE 250

MB6 + 1.5kg

CONDIMENTS 4

Miso béarnaise, Mushroom, Green peppercorn, Onyx wine jus

FROM THE CHARCOAL OVEN

SEAFOOD

MARKET FISH 39

250g Market fish, seasonal garnish

TOOTHFISH 59

200g Heard Island Toothfish, caramelised miso, fennel salsa

KING PRAWNS 45

Spencer Gulf King Prawns, mix chilli butter, fried capers

SEAFOOD PLATTER 190 (SERVE 2)

Sydney Rock Oysters, kingfish, salmon tataki, tuna, Hervey Bay half shell scallops, Spencer Gulf king prawns, market fish, calamari & half lobster mornay, served with a selection of sauces & condiments

SIDES

EACH 12

POTATO MASH GF

CHIPS Rosemary salt

WOOD FIRED CAULIFLOWER

Creamy tahini, za'atar oil, pomegranate, labneh

CHARCOAL BROCCOLINI

Sour almond sauce, candied almonds

BUTTER LETTUCE SALAD

Soy vinaigrette dressing, toasted almonds

TATSOI & WARM MUSHROOM SALAD

Vegetarian teriyaki sauce

BRUSSEL SPROUTS

House-made sesame dressing

GF: Gluten Free.

Please let staff know if you have any dietary restrictions.

Our kitchen is not a nut-free environment. We do our best to

avoid cross-contamination but we can't guarantee no traces of nuts.

**Prices subject to change.*