



@the.fireplacorestaurant  
@intercontinentalsanctuarycove

Presented by Head Chef, Randy Tablan & Executive Chef, Hamish Watt  
All elements of this menu have been curated to showcase the distinctive flavours of our redgum wood-fired oven

## ENTREE

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### FRESHLY SHUCKED OYSTERS

3 for \$16 / 6 for \$32 / 12 for \$60

Fresh natural oysters served with mignonette (GF)

-or-

Oysters with lemongrass and sesame soy dressing and pearls

-or-

Oysters with cucumber and finger lime flying fish roe

### SOUP OF THE DAY \$22

Chef's special soup of the day

### SEARED SCALLOPS \$28

Kaffir lime and pea puree, mint vinaigrette and toasted pepitas

### KING PRAWN SALAD \$28

Panzanella salad, Heirloom tomato, sherry vinegar pickled red onions, fennel and saffron dressing

### SMOKED BUFFALO MOZZARELLA (V) (GF) \$26

Pumpkin carpaccio, shaved fennel, grilled baba ghanoush, oregano

### CHARRED FIELD MUSHROOMS (V/ GF) \$24

Woodside goats curd, garden leaves and roasted macadamia nuts

### BEEF SHORT RIB \$28

Charred carrot and horseradish puree, Argo dolce and panko crumb gremolata

All menu items may contain traces of nuts. (V) Vegetarian (GF) Gluten Free (DF) Dairy Free  
All prices in AUD and inclusive of GST. 15% Surcharge applies on Public Holidays.



## MAINS

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### FISH OF THE DAY \$47

Grilled Treviso, spinach puree and tarragon salsa

### SALT BUSH CRUST CHICKEN BREAST \$45

Charred bull horn peppers, capers, green olives and corn puree

### PRAWN AND BUG LINGUINE \$45

Prawns and Moreton bay bugs served garlic, onion, chilli and tomato

### SALT BAKED CELERIAC (GF) (V) (Contains Nuts) \$40

Baked celeriac and black lentils served with enoki mushrooms, pickled walnut, turnip and sage butter sauce

### FROM THE 'REDGUM WOOD' GRILL

All served with grilled broccolini & braised shallots

300g BLACK ANGUS SCOTCH FILLET, Darling Downs, QLD, 100 Day Grain-Fed MB 2+ (GF)  
\$49

200g JACKS CREEK WAGYU RUMP, Wagyu and Angus cross NSW, 400 Day Grain-Fed MB 8+  
(GF) \$50

### TO SHARE

1kg TOMAHAWK, Angus, Cape grim grass fed, TAS (GF) \$170  
Served with broccolini and braised shallots

### MILLY HILL LAMB SHOULDER, New England, NSW (GF) \$100

Slow roasted shoulder studded with rosemary and garlic served with roasted root vegetable and chimichurri

### SAUCES

Select from

Red Wine Jus (GF), Chimichurri (GF/DF/V), Peppercorn (GF) or Café de Paris (GF)

### ACCOMPANIMENTS

Seared Scallops (3) \$18, King Prawns (3) \$25

### SIDES

Mashed potato \$15

Char grilled broccolini with pecorino and lemon \$15

Roasted chat potatoes in Wagyu lard \$15

Fireplace garden salad (GF/DF) \$15