



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

FRESHLY SHUCKED OYSTERS

3 for \$17 / 6 for \$34 / 12 for \$65

Fresh natural oysters served with mignonette (GF)

-or-

Oysters with wasabi mayonnaise and pickled ginger

-or-

Oysters with cucumber, mint and pomegranate

SOUP OF THE DAY \$22

Chef's special soup of the day

SEARED SCALLOPS \$28

Kaffir lime, pea puree, mint vinaigrette and toasted pepitas

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

Woodside goats curd, garden leaves and roasted macadamia nuts

FREMANTLE OCTOPUS \$28

Wood-fired octopus with smoked taramasalata and honey orange vinaigrette

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

Pumpkin carpaccio, shaved fennel, grilled baba ghanoush and oregano

PAPANDREA BEEF BRESAOLA \$27

Panisse with bresaola, edamame, grilled figs and watercress sauce



@the.fireplacrestaurant

@intercontinentalsanctuarycove

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

MARKET FISH \$47

Cured zucchini, spiced rice pilaf and coconut lime sauce

BORROWDALE FREE RANGE PORK BELLY \$45

Charred green cabbage, lemongrass glazed miso cream and ginger sauce

SKULL ISLAND PRAWNS AND BLUE SWIMMER CRAB PASTA \$45

Prawns and crab served with garlic, onion, preserved chilli and parsley

BLACK BEAUTY EGGPLANT \$40

Grilled eggplant with agrodolce, sweet potato fondant and roasted macadamia

FROM THE 'REDGUM WOOD' GRILL

All served with duchess potatoes, green beans and choice of 1 sauce

200g MILLY HILL LAMB RUMP, New England, NSW (GF) \$47

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

200g EYE FILLET, Bindaree 100-day grain-fed, QLD (GF) \$55

300g VERIFIED BLACK ANGUS SIRLOIN, Oakley Reserve Grass-fed(GF) \$60

TO SHARE

1kg Dry Aged T-BONE STEAK \$170

Verified Black Angus, Grass Fed, Dry Aged

Served with roasted black garlic cauliflower, Café de Paris

SAUCES (GF)

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

ACCOMPANIMENTS

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

SIDES

Fireplace garden salad (GF) (DF) \$15

Roasted new potatoes in wagyu lard with pancetta \$15

Grilled asian green vegetables \$15

Roast butternut pumpkin with harissa labneh \$15

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DESSERTS

CRÈME BRÛLÉE \$24

Smoky banana and leatherwood honey brûlée with cinnamon pecan biscotti and maple macaron

PANNA COTTA (GF) \$24

Spiced pineapple coconut panna cotta with vanilla rum jelly and ginger sable

STICKY DATE PUDDING (GF) \$24

Sticky date pudding with butterscotch sauce and vanilla ice cream

CHOCOLATE FUDGE CAKE (GF/DF) \$24

Raspberry chocolate fudge cake with raspberry sorbet

CHEESE SELECTION

ONE CHEESE SELECTION \$20 | TWO CHEESE SELECTIONS \$28

TRIO OF CHEESE PLATTER \$35

Served with lavosh, crackers, fruit, quince paste

Berry's Creek Riverine Blue, Australia

Pyengana Traditional Cheddar, Australia

Woombye Triple Cream Brie, Australia