

CHA CHA CHAR ROLL butter / beef jus dipping sauce / pistachio dukkah 5

### OYSTERS *ask your wait staff for their origin*

NATURAL mignonette dressing

KILPATRICK twiced smoked picton bacon

BLOODY MARY SHOOTERS

JALAPENO LIME DRESSING basil granita

Six 23 Twelve 42

### ENTRÉE

CHILLED LOCAL PRAWNS (GOLD COAST) poached drunken chicken / celery / black tea raisins 26

TUNA CEVICHE SHOTS (VICTORIA) avocado / bonito / jalapeno chilli / fried young ginger / truffled ponzu 25

BATTERED SQUID (SOUTH AUSTRALIA) achara / green peppercorn / lime chilli mayonnaise GF LF 24

PAN FRIED SCALLOP (QUEENSLAND) wagyu pastrami / warm corn salad / house piccalilli 26

SEARED WAGYU TATAKI (DARLING DOWNS) wakame / truffled mayo / salmon roe / eel sauce 26

CHA CHA CHAR BEEF TARTARE quail egg / herb mayonnaise / oat cracker 26

WAGYU SPRING ROLL pickles / cucumber / chilli plum sauce 24

HEIRLOOM TOMATO TART olives / seasonal tomato / whipped feta / baked zucchini 21

### SHARE BOARDS

CARNIVORE MEAT BOARD glazed baby back ribs / wagyu sausage / grilled spatchcock / wagyu meatballs 110

FISH TALES roasted fish fail / fried wings / salt and pepper head / crispy salmon tangy escabeche sauce / holy basil 110

WAGYU MEATBALLS housemade signature meatballs / smoked tahini / spicy enskalata relish 50

### MAIN

PAN FRIED MARKET FISH bacon tortellini / cauliflower / smoked eggplant 41

CHILLI PRAWN, CRAB LINGUINE (SUNSHINE COAST) butter poached prawns / chilli / fennel 43

GRIMAUD DUCK BREAST (BLUE MOUNTAINS) quince / vanilla / swiss brown / chard 45

FREE RANGE PORK BELLY (KINGAROY) porchetta / black pudding / green olive puree / walnut miso 45

WAGYU PAPPARDELLE flaked wagyu beef / wild mushroom / truffled pecorino / pangratto 35

PUMPKIN RISSOTTO delicata pumpkin / apricot / crème fraiche / pinenut (v) 34

CRISPY SKIN SPATCHCOCK sichuan pepper / garlic / celery / oyster sauce 38

### SIDES 10

CHIPS black salt / cayenne aioli

MASHED POTATO thyme / scented olive oil

BATTERED ONION RINGS ranch dressing

ROASTED NEW POTATOES wagyu bacon / caramelised onion

GREEN VEGETABLES broccolini / toasted almonds

BAKED MACARONI CHEESE aged cheddar / pangratta

CRISP ICEBERG SALAD parmesan custard / gremolata / bacon vinaigrette / crumbs

WOOD ROASTED FIELD MUSHROOMS rosemary / thyme

BABY GEM SALAD poached egg / pastrami / dukkah

15% surcharge applies on public holidays

*Erishan's signature steak restaurant.* 