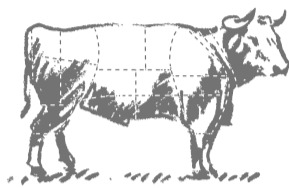


S T A R T E R S

- CARAMELISED JERUSALEM ARTICHOKE SOUP, grilled sourdough, chestnut cream 16
- GRILLED PRAWNS, A LA GRECQUE, charred cos lettuce, pickled watermelon rind and cocktail sauce 22
- OYSTERS NATURAL with lemon and red wine eschallot mignonette ½ Doz 21 | Doz 38
- OYSTERS KILPATRICK ½ Doz 24 | Doz 42
- FOIE GRAS PARFAIT, toasted brioche, apple and rhubarb compote, sticky wine jelly 21
- CHARCUTERIE BOARD a selection of meats accompanied by pickled vegetables, duck rilette, marinated Adina olives and sliced baguette 21
- SCALLOPS, Vadouvan spiced cauliflower purée, confit pork belly, buttermilk gel and pancetta soil 22



G R I L L S

- | | |
|---------------------------------------|-------------------------------------|
| WAGYU SCOTCH MB 6+ 250gm 45 | DRY AGED T-BONE 500gm 47 |
| WAGYU SIRLOIN MB7+ 250gm 46 | MILLY HILL LAMB RACK (4 point) 43 |
| RUMP CAP GRASSLANDS 250gm 38 | CORNFED CHICKEN SUPREME 250gm 36 |
| ANGUS TENDERLOIN 250gm 44 | MARKET FISH OF THE DAY Market Price |
| DRY AGED RIB EYE ON THE BONE 400gm 45 | |

ALL GRILL ITEMS are garnished with Gloria's Rocket and blistered cherry tomatoes on the vine

CONDIMENTS: Red wine jus | Pepper sauce | Béarnaise sauce | Café de Paris butter | Mint sauce
| Chimmichurri | Selection of mustards | Teriyaki sauce | Horseradish relish

F E A T U R E D I S H

GRILLED WAGYU LOIN with spinach butter, bone marrow, heirloom carrots, dried morels and a sticky veal jus 49



FEATURE DISH BY ROSS LUSTED OF SYDNEY'S 3 HATTED RESTAURANT THE BRIDGE ROOM

He was awarded Chef of the Year by the Sydney Morning Herald Good Food Guide and Hottest Chef in Australia by the weekend Australian Magazine Hot 50 Restaurants in Australia 2014.



S I D E S

- | | |
|--|---|
| GARLIC SHERRY MUSHROOMS 10 | CHIPS with rosemary salt and aioli 7 |
| GRUYÈRE CHEESE AND CAULIFLOWER GRATIN 9 | MASH POTATOES 8 |
| SAUTEED GREEN BEANS, SNOWPEAS
AND SUGAR SNAP PEAS with butter
and garlic 8 | ROCKET, PEAR, PARMESAN AND
WALNUT SALAD, balsamic dressing 7 |
| STEAMED JASMINE RICE 6 | GREEN LEAF SALAD with soft herbs and
house vinaigrette 6 |



Whenever you see this symbol on one of our menus you can try one of a number of bespoke recipes designed for us by a panel of Culinary Ambassadors. Our IHG Culinary Ambassador programme was created through a partnership between the InterContinental Hotels Group (IHG), and a panel of celebrity chefs and masters of their cuisine. Please ask any of our colleagues for more information.

Please inform your server of any food allergies, food intolerance, dietary requirements or religious interest that you or any of your party may have. Credit card payments incur a merchant service fee of 3% for American Express, Diners Club & JCB and 1.5% for other cards, in addition to the total amount payable. These fees are subject to change. Payments by cash or EFTPOS do not incur transaction fees. All prices are inclusive of GST. A 10% surcharge applies on Public Holidays.

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