

CARNI  ORE



*Please inform waiter of any food allergies or dietary requirements prior to ordering. We will endeavor to accommodate your dietary needs, however we cannot be held responsible for traces of allergens. We observe a 15% surcharge on public holidays. Cakeage is a flat rate fee of \$30, includes plating. No itemised bills.*



## STARTER

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STARTER PLATTER	65
<i>Recommended for 2 persons.</i>	
<p>Bruschetta with whipped ricotta, oven roasted Campari vine tomatoes and fresh basil. Chargrilled spicy pork chorizo sausage with a shaved fennel and herb salad. Porcini mushroom and black truffle arancini served with parmesan crisp and truffle mayo.</p>	
<hr/> <p><b>Bruschetta   Chorizo   Black Truffle Arancini</b></p>	

## ENTRÉE

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<b>BRUSCHETTA</b>	18
With whipped ricotta, oven roasted Campari vine tomatoes, fresh basil and EVO. <i>v</i>	
<b>PROVOLETTA</b>	28
Pan fried provolone cheese with charred lemon and pane tostato. <i>v</i>	
<b>CHORIZO</b>	22
Chargrilled spicy pork sausage served with a shaved fennel and herb salad. <i>gf   df</i>	
<b>BONE MARROW</b>	24
Roasted split beef marrow finished with caramelised onion relish, fine herbs and pane tostato.	
<b>CHARGRILLED OCTOPUS</b>	36
Marinated in chimichurri, served with squid ink mayo, charcoal tuile and lime.	
<b>BURRATA</b>	28
With oven roasted Campari tomatoes, fresh basil, red onion, basil oil and pane tostato. <i>v</i>	
<b>BLACK TRUFFLE ARANCINI</b>	26
Made with Porcini mushroom, black truffle and mozzarella, served with parmesan crisp and truffle mayo. <i>v</i>	
<b>ZUCCHINI FLOWERS</b>	34
In a light tempura batter filled with whipped ricotta, served with a tomato and basil sugo. <i>v</i>	



## FIRE & GRILL

*Grilled to perfection, our steaks are charred on the open flame and basted in garlic butter and fresh rosemary.*

- EYE FILLET** 64  
 Served with gourmet mushrooms and truffle infused mash. *gf*  
**250g** | MB 2+ | 150 Day Grain Fed | Black Angus | Rangers Valley
- SCOTCH FILLET** 72  
 With tempura broccolini, finished with a caramelised onion and port wine jus.  
**300g** | MB 2+ | 150 Day Grain Fed | Black Angus | Rangers Valley
- NEW YORK STRIPLON** 56  
 Porterhouse finished with fresh herb chimichurri  
 and sea salt flakes, served with lemon. *gf*  
**350g** | MB 2+ | 150 Day Grain Fed | Black Angus | Rangers Valley
- USA T-BONE** 67  
 Served with seasoned oven roasted Campari vine tomatoes. *gf*  
**500g** | MB 2+ | 150 Day Grain Fed | Black Angus | Rangers Valley



## PLATINUM SELECTION

*Elevate your steak experience with our platinum selection. Reverse seared and basted in garlic herb infused ghee, finished on a flaming chargrill.*

- RIB EYE** 110  
 Seasoned with rosemary sea salt flakes and served  
 in a red gum cold smoked filled cloche. *gf*  
**750g** | MB 2+ | 150 Day Grain Fed | Black Angus | Rangers Valley
- COGNAC T-BONE** 135  
 Served with blistered green peppers and red wine sea salt  
 flakes, finished tableside with flaming cognac. *gf*  
**1kg** | MB 2+ | 150 Day Grain Fed | Black Angus | Rangers Valley
- TOMAHAWK** 155  
 Seasoned with sea salt flakes and pink peppercorns,  
 served with choice of steak sauce. *gf*  
**1.4kg** | MB 2+ | 150 Day Grain Fed | Black Angus | MSA Certified
- 24K GOLD TOMAHAWK** 425  
 Seasoned with red wine sea salt flakes and pink peppercorns, delicately  
 finished in a 24k gold leaf overlay. Choice of two steak sauces. *gf*  
**1.4kg** | MB 2+ | 150 Day Grain Fed | Black Angus | MSA Certified



## STEAK TOPPER

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<b>ONION RINGS</b>	<b>14</b>
Beer battered and seasoned with sea salt flakes. <i>v</i>	
<b>GOURMET MUSHROOMS</b>	<b>26</b>
Sautéed in brandy, black truffle, caramelised onion, white wine, thyme and a dash of cream. <i>gf v</i>	
Oyster   Enoki   Brown Beech   Trumpet   Shiitake	
<b>BONE MARROW</b>	<b>24</b>
Roasted split bone beef marrow, finished with caramelised onion relish and fine herbs.	
<b>SOUTH AUSTRALIA KING PRAWNS</b>	<b>34</b>
Marinated in garlic butter and fresh chilli, chargrilled and finished with white wine and a lemon herb dressing. <i>gf</i>	
<b>KING CRAB CLAW</b>	<b>180</b>
Crab claw cluster steamed in lemon champagne butter and chargrilled on the open flame, based in salmorigio and served with a spicy arrabbiata sauce and fresh lemon. <i>gf</i>	
<b>SOUTHERN ROCK LOBSTER</b>	<b>HALF 75</b> <b>FULL 140</b>
Chargrilled and basted with garlic herb butter and white wine, finished with a dash of brandy and served with fresh lemon. <i>gf</i>	

## STEAK SAUCE

<b>GOURMET MUSHROOM AND BLACK TRUFFLE</b> <i>gf v</i>	<b>8</b>
<b>PORT WINE AND CAMELISED ONION</b> <i>gf df</i>	<b>8</b>
<b>SPICY VODKA ARRABBIATA</b> <i>gf df ve</i>	<b>8</b>
<b>CHIMICHURRI</b> <i>gf df ve</i>	<b>6</b>
<b>GARLIC PARSLEY BUTTER</b> <i>gf v</i>	<b>6</b>



## MAIN

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<b>PORK TOMAHAWK</b>	<b>46</b>
300g bone-in pork ribeye steak served with an heirloom tomato salad and grilled fennel. <i>gf</i>	
<b>FRENCH LAMB CUTLETS</b>	<b>54</b>
Prepared on the flaming chargrill, finished with chimichurri and burnt lemon, served with a charred capsicum and rocket salad. <i>gf</i>	
<b>BONELESS BBQ CHICKEN</b>	<b>42</b>
Chargrilled and finished with a citrus herb dressing, fresh lemon and baby rocket. <i>gf df</i>	
<b>BEEF RAGU PAPPARDELLE</b>	<b>38</b>
Beef ribs braised in a tomato and fresh basil sugo, served with hand cut pappardelle. <i>df</i>	
<b>CALAMARI FRITTI</b>	<b>38</b>
Crispy South Australian squid, served with spicy arrabbiata sauce and lemon. <i>gf df</i>	
<b>SOUTHERN ROCK LOBSTER</b>	<b>HALF 75</b> <b>FULL 140</b>
Chargrilled and basted with garlic herb butter and white wine, finished with a dash of brandy and served with fresh lemon. <i>gf</i>	

## LOW & SLOW

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*Our ribs are prepared low and slow, charred on the fire pit and basted in our Carnivore Signature BBQ marinade.*

<b>BEEF RIBS</b>	<b>72</b>
600g   150 Day Grain Fed   Black Angus   MSA Certified. <i>gf</i>	
<b>PORK RIBS</b>	<b>HALF 48</b> <b>FULL 76</b>
1 kg   Australian Pork   Sow Stall Free. <i>gf df</i>	
<b>+ ADD ONION RINGS</b>	<b>14</b>
<b>THOR HAMMER</b>	<b>180</b>
Beef shank coated in our signature beef rub and cooked low and slow for 24hrs. Charred on the fire pit and basted with Carnivore beef glaze and served with steakhouse fries. <i>df</i>	
3.4 kg   150 Day Grain Fed   Black Angus   MSA Certified	



## SIDE

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- GOURMET MUSHROOMS** 26  
Sautéed in brandy, black truffle, caramelised onion, white wine, thyme and a dash of cream. *gf|v*  
Oyster | Enoki | Brown Beech | Trumpet | Shiitake
- BROCCOLINI** 19  
Tempura battered, finished with anchovy butter, shaved parmesan and walnuts.
- HEIRLOOM CARROTS** 18  
Oven roasted, finished with gremolata and served with whipped ricotta and toasted almonds. *gf|v*
- DUCK FAT POTATOES** 24  
Triple cooked and seasoned with rosemary sea salt. *gf*
- STEAKHOUSE FRIES** 14  
Seasoned with Himalayan rock salt. *df|ve*

## SALAD

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- PEAR AND ROCKET** 18  
With toasted almonds, shaved parmesan and a lemon herb dressing. *gf|v*
- RADICCHIO AND FENNEL** 19  
With orange segments, walnuts and an EVO balsamic herb vinaigrette. *gf|df|ve*
- MIXED GREEN LEAF** 14  
Tossed in a green goddess



## PLATTER

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### PIT MASTER

165

*The ultimate American grill sharing platter.  
Recommended for 2 persons.*

Beef ribs prepared low and slow, basted in Carnivore beef rib glaze and paired with a side of slaw. Full rack slow cooked pork ribs, charred and finished with our signature Carnivore BBQ marinade and topped with beer battered onion rings. Charred corn ribs, tossed in garlic herb butter and sea salt flakes.

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**Beef Ribs | Pork Ribs | Onion Rings | Corn Ribs | Slaw**

### MIXED GRILL

245

*From the fire and the flames comes the ultimate surf and turf.  
Recommended for 2 persons.*

Chargrilled New York striploin, finished with fresh herb chimichurri. Boneless BBQ chicken, with a citrus herb dressing, rocket and fresh lemon. Half Rock lobster, basted in garlic herb butter and white wine, chargrilled with a dash of brandy. Crispy South Australian squid, served with spicy arrabbiata sauce and lemon. Tempura broccolini with anchovy butter and steakhouse fries seasoned with Himalayan rock salt.

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**New York Striploin | BBQ Chicken | Lobster | Calamari Fritti | Broccolini | Fries**

### TRIO OF BEEF

190

*Paddock to plate, a selection of chefs three favourite beef cuts.  
Recommended for 2 persons.*

Beef ribs prepared low and slow, basted in Carnivore beef rib glaze. Eye fillet, served with truffle infused mash and gourmet mushrooms. Chargrilled New York striploin, basted in garlic butter and rosemary, finished with fresh herb chimichurri. *gf*

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**Beef Ribs | Eye Fillet | New York Striploin**





## DESSERT

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- CHAMPAGNE POACHED PEAR** 19  
With whipped mascarpone, artisan salted caramel and toasted almonds. *gf*
- DOLCE CIOCCOLATA** 22  
A chocolate pastry shell filled with salted caramel and layered with chocolate grenache, finished tableside with flaming brandy. *v*
- BURNT SUGAR CITRON TART** 18  
A sweet pastry base filled with a classic citrus lemon curd, finished with a caramelised sugar crust. *v*
- AFFOGATO** 20  
Served with vanilla ice cream and shot of fresh espresso. Choice of Baileys, Kahlua or Frangelico liqueur. *gf|v*

### DESSERT PLATTER

56

*Recommended for 2 -3 persons.*

An indulgent combination of our gourmet tarts and decadent desserts.

Champagne Poached Pear | Dolce Cioccolata | Burnt Sugar Citron Tart

## LIQUID DESSERT

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- ESPRESSO MARTINI** 22  
Ideal for all coffee lovers, this cocktail is intense, rich and full-bodied. Harmonised with a silky foam layer, making it intoxicating from the first sip.  
**Fresh Espresso | Vodka | Kahlua | Sugar Syrup**
- CHOCOLATE MARTINI** 24  
The rich chocolate ganache paired with vanilla aromatics and mild coffee notes form a creamy and unapologetically indulgent liquid dessert.  
**Vanilla Vodka | Chocolate Liqueur | Kahlua | Baileys | Chocolate Ganache**

## CHILDREN

*Serving sizes are suggested for 12 years and under*

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- BONELESS BBQ CHICKEN** 22  
Chargrilled and finished with lemon herb dressing, served with steakhouse fries.
- BEEF RAGU PAPPARDELLE** 22  
Beef ribs braised in a tomato and fresh basil sugo, served with hand cut pappardelle.
- NEW YORK STRIPLON** 26  
Porterhouse chargrilled in garlic butter and rosemary, served with BBQ sauce and steakhouse fries.  
**150g | MB 2+ | 150 Day Grain Fed | Black Angus | Rangers Valley**