

radii restaurant & bar

Dinner from 6pm- 10.30pm Monday- Saturday

Sliced & Others

| | |
|---|----|
| Olives (V) (GF) | 8 |
| Chicken liver pate (N) | 14 |
| Rabbit & onion terrine (N) | 14 |
| MeatSmith Hunters Loaf | 16 |
| Hand cut salami (GF) | 18 |
| <i>Fratelli Galloni Prosciutto, Salsiccia Sarda, Lonza, Fuet Anis</i> | |

Oysters

Moonlight Flat Oysters. Hand selected. Sustainable in production and artisanal fishing methods. No pre shucking or tap rinsing. Opened to order the oysters reflect provenance and finishing with a unique flavour profile. Served with a shallot mignonette.

| | |
|----------------------------|----------|
| Sydney Rock Merimbila, NSW | 5.5 EACH |
| Pacific Coffin Bay, SA | 5.5 EACH |

Starters

| | |
|---|----|
| Steak tartare, horseradish cream, potato chips (GF) | 28 |
| Raw kingfish, crushed green peas, burnt sesame dressing | 32 |
| Burrata, basil pesto, olive jam, crispy kale (V) (N) | 28 |

House Made Pasta

Daily house rolled pasta using free range egg and organic flour.

| | |
|---|-------|
| Pappardelle, pine mushrooms, parsley, pecorino (N) (V) | 26/32 |
| Rigatoni, braised duck, mustard fruits, kale, lemon (N) | 29/35 |
| Tagliatelle, scallops, garlic, chilli, zucchini (N) | 30/38 |

Rotisserie

Cooked over charcoal, malley root & iron bark

| | |
|---|-------|
| Free Range Chicken Bendigo, VIC (GF) | 36/52 |
| <i>Wood roasted carrots, french lentils, tarragon</i> | |
| Braised Lamb Shoulder Gippsland, VIC (GF) (N) | 46 |
| <i>Pomme Puree, gremolata, cucumber salad</i> | |

Vegetarian Main

| | |
|--|----|
| Wild Weed Pie (N) (V) | 30 |
| <i>Tuscan kale, filo pastry, Persian fetta, pea hummus, apple slaw</i> | |

Feed Me Menu

Sharing style menu

| | |
|------------------|-----|
| Feed Me A Little | 88 |
| Feed Me A Lot | 108 |

Seasonal Dishes Served Share Style, Chef's Selection

| | |
|---|----|
| Wine match: Sir Paz Sauvignon Blanc or Shiraz (150ml) | 14 |
|---|----|

Wood Fired Seafood

Our wood fired oven features sustainable seafood wood roasted and grilled over charcoal, iron bark and malley root and served with seasonal garnish.

| | |
|----------------------------------|----|
| 220 G Barramundi, Humpty Doo, NT | 44 |
|----------------------------------|----|

SAUCE: Hollandaise (GF) / Tartar (GF)

| | |
|---|----|
| Gratinated Seafood & Potato Tarte | 48 |
| <i>Tiger Prawn, Scallops, Ocean Trout, Barramundi, Kingfish</i> | |

On the Bone & In the Shell

| | |
|----------------------------------|----|
| 500 G Snapper, Port Lincoln, VIC | 58 |
|----------------------------------|----|

| | |
|-------------------------------------|----------|
| Tiger Prawns Skull Island, QLD (GF) | 12 EACH |
| Langoustine Shark Bay, WA (GF) | 12 EACH |
| Scallops Harvey Bay, QLD (GF) | 6.5 EACH |

Accompaniment

| | |
|---|----|
| Fries (V) (GF) | 13 |
| Pomme puree (V) (GF) | |
| Gem lettuce, soft boiled egg, black olives, and anchovy dressing (GF) | |
| Beetroot tabbouleh, farro, lentils, goat's curd, almonds (N) (V) (GF) | |
| Wood roasted garlic shemiji mushrooms (V) (GF) | |
| Cumin spiced crispy onion rings, buttermilk dressing (V) | |
| Creamed spinach with sunny side up egg (V) | |

(N) Contains nuts (V) Vegetarian (GF) Gluten free
All prices are in Australian dollars inclusive of GST
An additional service charge of 10% will be added to the final bill on public holidays.

* Please inform our team if you have any dietary requirements

☑ #radiirestaurantandbar f radiirestaurantandbar

Sample Menu

Grilled

Grill features premium cuts of grass & grain fed cattle and free range pork. Cooked over or in our wood fired oven using charcoal, iron bark and malley root and served with seasonal garnish.

| | |
|--|----|
| 240 G Flat Iron, Southern Darling Downs, QLD | 44 |
| 280 G Sirloin Gippsland, VIC | 56 |
| 280 G Scotch Hopkins River, VIC | 58 |
| 280 G Pork Chop Free Range, QLD | 42 |
| 350 G Rump Gippsland, VIC | 50 |

Dry Aged

28 months old British cattle grass-fed dry aged 30-50 days. Please allow 30 – 40 minutes for cooking and resting time.

| | |
|---|----|
| 450 G O'Connor Wagyu Rump Gippsland, VIC | 82 |
| 500 G Bone on Sirloin Rangers Valley, NSW | 98 |

SAUCE: Béarnaise (GF) / Red wine jus (GF)
CONDIMENT: Mustard (GF) / Horseradish cream (GF)

| | |
|---|----|
| Black Angus beef burger | 38 |
| <i>Zucchini pickle, slaw, cheddar cheese, fries</i> | |

| | |
|---|----|
| Mustard Crusted Corn Wagyu Silverside, Warwick, QLD | 44 |
| <i>Celeriac puree, Kale, Mustard Jus</i> | |

Dessert

| | |
|---|----|
| Pavlova, cream, kiwi, passion fruit sorbet, mint (V) (GF) | 18 |
| Lemon tart, yoghurt sorbet (V) (N) | |
| Wood Roasted Apple Pie, vanilla ice cream (V) (N) | |
| Crème fraiche cheesecake, rhubarb, strawberries (V)(N) | |
| Tiramisu, coffee ice cream, Grand Marnier (V) | |

Cheese

| | |
|-------------------|----|
| Single | 18 |
| Selection of four | 28 |

Mon Pere Brie / 70G / Cow's Milk / Soft / France
Cropwell Bishop Shropshire / 70G / Cow's Milk / Blue / England
Onetik Chebris / 70G / Ewe & Goat's Milk / Semi Hard / France
Midnight Moon / 70G / Goat's Milk / Hard / Netherlands

Served with raw honey, poppadom, praline, fig bread, fruit jam