

Thank you for choosing to dine with us.

We believe in harnessing the flavours of the season, which is why we proudly showcase an array of dishes prepared using only the freshest, locally-sourced ingredients. Allow us to take you on a culinary journey that celebrates the harmony between nature's bounty and our masterful chefs' expertise.

By using locally-sourced ingredients, we not only support our community's farmers but also reduce our carbon footprint, ensuring that every dish served is a sustainable choice.

Let our culinary artisans transport you to a world where each dish tells a story of the season, crafted with passion, expertise, and a deep appreciation for the beauty that lies within.

Welcome to this season's table.

Please advise our wait staff if you have food allergies.
We pride ourselves on accommodating dietary requests wherever we can.

We have strict cross-contamination policies and make every attempt to identify ingredients that may cause reactions for those with food allergies; however, as our kitchen is used for the production of all menu items we cannot guarantee a total absence of these products.

We assume no liability for reactions from food consumed or items guests may come in contact with whilst eating at our venue.

A 15% surcharge applies on public holidays.
We proudly source and serve Australian seafood.

\$100PP

RYE SOURDOUGH & SMOKED BRISKET FAT BUTTER

PORT LINCOLN YELLOWTAIL KINGFISH CRUDO(A)

burnt orange, sea herbs, finger lime vinaigrette

WOODFIRE PEARS

stracciatella, prune, honey, almonds

BBQ CHICKEN SKEWERS

almond tarator, togarashi

MARKET FISH(A)

please see wait staff for today's availability

SLOW COOKED LONG REACH ORGANIC LAMB

salt and vinegar gem lettuce, pickled white anchovies, salsa verde

PANZANELLA SALAD

gem lettuce, tomato, cucumber, white onion, sourdough,
smoked black olive dressing

ROAST POTATOES & SPICED BRISKET FAT AIOLI

CHOCOLATE PUDDING

honey whiskey caramel, dark chocolate, honeycomb ice cream

\$120PP

RYE SOURDOUGH & SMOKED BRISKET FAT BUTTER

PORT LINCOLN YELLOWTAIL KINGFISH CRUDO(A)

burnt orange, sea herbs, finger lime vinaigrette

WOODFIRE PEARS

stracciatella, prune, honey, almonds

BBQ CHICKEN SKEWERS

almond tarator, togarashi

HALF SHELL SCALLOP(A)

fermented chilli, parsley

MARKET FISH(A)

please see wait staff for today's availability

SMOKED STOCKYARD BRISKET

local king prawn, chinese broccoli, xo bbq sauce

PANZANELLA SALAD

gem lettuce, tomato, cucumber, white onion, sourdough,
smoked black olive dressing

ROAST POTATOES & SPICED BRISKET FAT AIOLI

CHOCOLATE PUDDING

honey whiskey caramel, dark chocolate, honeycomb ice cream

SMOKED CRUFFIN

passionfruit ice cream, thyme

BITES (EA)

RYE SOURDOUGH	\$6
smoked brisket fat butter	
PACIFIC OYSTER(A)	\$5
smoked chili + vodka or burnt kombu + yuzu	
HALF SHELL SCALLOP(A)	\$7
fermented chili, parsley	
BBQ LOCAL KING PRAWN(A)	\$9
garlic, samphire	
SMOKED BRISKET SANDO	\$12
pickled cucumber, gem lettuce, spiced brisket fat aioli	
DUCK LIVER PARFAIT	\$7
croissant crisp, barrel port	

LITTLE SHARE

OLD KEMPTON WHISKY BARREL SMOKED BURRATA	\$27
tomato, baba ganoush, saltbush za'atar	
COAL ROASTED PUMPKIN	\$25
goat's curd, pickled pumpkin, nduja	
PORT LINCOLN YELLOWTAIL KINGFISH CRUDO(A)	\$28
burnt orange, sea herbs, finger lime vinaigrette	
BBQ OCTOPUS(A)	\$32
pickled green chili, samphire, fennel	
WOODFIRE PEARS	\$26
stracciatella, prune, honey, almonds	
BONE MARROW	\$26
capers, parsley, pickled onion, cornichons, sourdough	
BBQ CHICKEN SKEWERS	\$26
almond tarator, togarashi	
STOCKYARD BEEF SKEWERS	\$34
red chimichurri	
CHILLI CARAMEL ROASTED BRUSSELS SPROUTS	\$28
smoked brisket burnt ends, broccoli	

LARGE SHARE

SLOW COOKED LONGREACH ORGANIC LAMB salt and vinegar gem lettuce, pickled white anchovies, salsa verde, lamb jus	\$79
COFFEE SMOKED GRIMAUD DUCK BREASTS braised radicchio, persimmon and fig jus	\$85
SUCKLING PIG coal roasted apple sauce, pickled cabbage, pineapple relish, red wine jus	\$95
SMOKED STOCKYARD BRISKET local king prawn, chinese broccoli, xo bbq sauce	\$90
MARKET FISH(A) please see wait staff for today's availability	\$MP

STEAKS

STOCKYARD BEEF GOLD LABEL SIRLOIN	\$90
DRY-AGED STOCKYARD BEEF	\$20/100g
STOCKYARD BEEF GOLD LABEL TOMAHAWK	\$18/100g

all our steaks are served with selection of
The Arsonist mustards and condiments

SIDES

BBQ GEM LETTUCE pecorino, lemon dressing	\$12
PARIS MASH dripping	\$14
ROAST POTATOES spiced brisket fat aioli	\$14
CHARRED BROCCOLINI wattle seed butter	\$14
PANZANELLA SALAD gem lettuce, tomato, cucumber, white onion, sourdough, smoked black olive dressing	\$14
SAUTÉED BABY PEAS shallot, bacon, brisket fat butter	\$14

SMOKED CRUFFIN	\$18
passionfruit ice cream, thyme	
CHOCOLATE PUDDING	\$22
honey whiskey caramel, dark chocolate, honeycomb ice cream	
THE ARSONIST CRÈME BRÛLÉE	\$20
macadamia and bitter orange biscotti	
DARK CHOCOLATE LAYER CAKE	\$21
Pedro Ximenez, muscatels	
QUINCE PARFAIT	\$22
smoked fromage blanc sorbet, poached quince	
ARSONIST CHEESE SELECTION	\$14pp
lavosh, quince	