



Presented by 2026 Chef of the Year - Executive Chef Hamish Watt & Head Chef Harry Ng
All elements of this menu have been curated to showcase the distinctive flavours of our redgum wood-fired oven

ENTREE

FRESHLY SHUCKED OYSTERS (A)

3 for \$18 / 6 for \$35 / 12 for \$66

Fresh natural oysters served with mignonette (GF)

- or -

Oysters with wasabi mayonnaise and pickled ginger

- or -

Oysters with cucumber, mint, and pomegranate

SOUP OF THE DAY \$22

Chef's special soup of the day

SEARED SCALLOPS (I) \$29

Kaffir lime, pea purée, mint vinaigrette, and toasted pepitas

CHARRED FIELD MUSHROOMS (V) (GF) \$25

Woodside goat's curd, garden leaves, and roasted macadamia nuts

FREMANTLE OCTOPUS (A) \$29

Wood-fired octopus with smoked taramasalata and honey orange vinaigrette

SMOKED BUFFALO MOZZARELLA (V) (GF) \$27

Pumpkin carpaccio, shaved fennel, grilled baba ghanoush, and oregano

PAPANDREA BEEF BRESAOLA \$28

Panisse with bresaola, edamame, grilled figs, and watercress sauce



@the.fireplacrestaurant
@intercontinentalsanctuarycove

If it is important to you, it is important to us. Please let your server know of any dietary requirements.
All menu items may contain traces of nuts. (A) Australian Seafood (I) Imported Seafood (V) Vegetarian (GF) Gluten Free (DF) Dairy Free.
All prices in AUD and inclusive of GST. 15% Surcharge applies on Public Holidays and 10% on Sundays.



MAINS

MARKET FISH (A) \$50

Cured zucchini, spiced rice pilaf and coconut-lime sauce

BORROWDALE FREE RANGE PORK BELLY \$48

Charred green cabbage, lemongrass-glazed miso cream and ginger sauce

SKULL ISLAND PRAWNS AND BLUE SWIMMER CRAB PASTA (A) \$48

Prawns and crab served with garlic, onion, preserved chilli and parsley

BLACK BEAUTY EGGPLANT \$40

Grilled eggplant with agrodolce, sweet potato fondant and roasted macadamias

FROM THE 'REDGUM WOOD' GRILL

All served with mashed potatoes, green beans and a choice of 1 sauce

200g JACK'S CREEK WAGYU RUMP, Wagyu and Angus cross NSW, 400-day grain-fed MB 8 (GF) \$52

200g EYE FILLET, Bindaree 100-day grain-fed, QLD (GF) \$57

300g VERIFIED BLACK ANGUS SIRLOIN, Oakey Reserve Grass-Fed (GF) \$62

TO SHARE

1kg TOMAHAWK, Toowoomba, QLD, 150-day grain-fed (GF) \$170

Served with roasted black garlic cauliflower, Café de Paris

MILLY HILL LAMB SHOULDER, New England, NSW (GF) \$120

Slow-roasted shoulder studded with rosemary and garlic served with roasted root vegetables and chimichurri

SAUCES (GF)

Red Wine Jus, Peppercorn, Chimichurri (DF/V) or Café de Paris

ACCOMPANIMENTS

Seared Scallops (3) (I) \$18, King Prawns (3) (A) \$25

SIDES

Fireplace garden salad (GF) (DF) \$15

Roasted new potatoes in wagyu lard \$15

Grilled Asian green vegetables \$15

Roast butternut pumpkin with harissa labneh \$15

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DESSERTS

CRÈME BRÛLÉE \$25

Smoky banana and leatherwood honey brûlée with cinnamon pecan biscotti and maple macaron

PANNA COTTA (GF) \$25

Spiced pineapple and coconut panna cotta with vanilla rum jelly and ginger sablé

STICKY DATE PUDDING (GF) \$25

Sticky date pudding with butterscotch sauce and vanilla ice cream

CHOCOLATE FUDGE CAKE (V) (GF) \$25

Raspberry chocolate fudge cake with raspberry sorbet

CHEESE SELECTION

ONE CHEESE SELECTION \$23 / TWO CHEESE SELECTIONS \$31

TRIO OF CHEESE PLATTER \$38

Served with lavosh, crackers, seasonal fruit, and quince paste

Berry's Creek Riverine Blue, Australia

Pyengana Traditional Cheddar, Australia

Woombye Triple Cream Brie, Australia

CLASSIC AFFOGATO \$22

Choice of Baileys, Frangelico, or Kahlúa liqueur
served with barista-made espresso and vanilla bean ice cream.

PORTO E SORVETE \$18

Fonseca Bin No. 27 Port served with vanilla bean ice cream