



@the.fireplacorestaurant  
@intercontinentalsanctuarycove

Presented by Head Chef, Randy Tablan and Executive Chef, Hamish Watt  
All elements of this menu have been curated to showcase the distinctive flavours of our redgum wood-fired oven

## ENTRÉE

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### FRESHLY SHUCKED OYSTERS

3 for \$16 / 6 for \$32 / 12 for \$60

Fresh natural oysters served with mignonette (GF)

or

Oysters with wasabi ponzu dressing

or

Oysters with chives, tobiko and finger lime (GF)

### GRILLED KING PRAWNS \$28

King prawns with charred leek, carrot puree, edamame,  
saffron tuile, fennel pollen

### SMOKED BURRATA AND HEIRLOOM TOMATO (V) \$24

Heritage tomato with smoked burrata and herb crumble,  
ciabatta crostini, basil emulsion

### VEAL SWEETBREADS (GF) \$26

Sweetbreads grilled, Tuscan cabbage, grilled figs, watercress,  
parsnip puree, beurre noisette

### BUTTERNUT PUMPKIN CARPACCIO (GF) (V) \$24

Shaved fennel, grapefruit, heirloom carrots, French radish, herb oil, house dressing

### SMOKED DUCK BREAST (GF) (DF) \$26

Duck breast served with silverbeet, orange segment, grapes, beetroot gel, Madeira dressing

### SOUP OF THE DAY \$22

Chef's special soup of the day



## MAIN

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### KINGFISH (GF) \$46

Baked in paperbark with romesco, asparagus, black cabbage, pickled zucchini, parsley sauce

### CHICKEN BREAST \$42

Slow cooked chicken breast with sweet potato rosti, shaved cauliflower, baby corn, asparagus spear, chicken velouté

### HIGH COUNTRY PORK CUTLET (GF) \$44

Braised savoy cabbage, compressed apple, friggittello pepper, grilled chicory, apple cider reduction

### FETTUCCHINE SQUID AND MORETON BAY BUGS \$43

Squid, Moreton Bay bugs, zucchini, basil, celery, garlic, chilli

### SALT BAKED CELERIAC (GF) (V) (Contains nuts)

Baked celeriac and black lentils served with enoki mushrooms, pickled walnut, turnip and sage butter sauce

### FROM THE 'REDGUM WOOD' GRILL

All served with grilled broccolini and braised shallots

200g WAGYU RUMP, Jack's Creek, NSW, 500 Day Grain-Fed MB 8+ (GF) \$42

300g BLACK ANGUS SCOTCH FILLET, Darling Downs, QLD, 100 Day Grain-Fed MB 2+ (GF) \$49

1kg TOMAHAWK, Toowoomba, QLD, 150 Day Grain-Fed (GF) \$170

220g MILLY HILL LAMB RUMP, New England, NSW (GF) \$46

### SAUCES

Select from Red Wine Jus, Peppercorn or Café de Paris

### SIDES \$15

Mashed potato (GF)

Macaroni and cheese

Sautéed green vegetables and lemon olive oil (GF) (DF)

Fireplace garden salad (GF) (DF)

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. (V) Vegetarian (GF) Gluten Free (DF) Dairy Free

All prices in AUD and inclusive of GST. 15% Surcharge applies on Public Holidays.

## DESSERT

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### STICKY DATE PUDDING (GF) \$21

Sticky date pudding, Whisky caramel sauce,  
vanilla bean ice cream and Amarena's cherry compote

### FIRE ROASTED PINEAPPLE (GF) (Contains nuts) \$21

Wood fire roasted pineapple, pecans nut crumble,  
caramelized macadamia ice cream and cream sauce

### WHITE CHOCOLATE INFUSION (GF) (Contains nuts) \$21

White chocolate mousse, hazelnuts praline, espresso coffee ganache,  
cocoa sablee dough and dulce de leche sauce

### CHEESE SELECTION

ONE CHEESE SELECTION \$20 / TWO CHEESE SELECTIONS \$28

TRIO OF CHEESE PLATTER \$35

Served with Lavosh, crackers, fruit, quince paste

Berry's Creek Riverine Blue, Australia

Pyengana Traditional Cheddar, Australia

Woombyne Triple Cream Brie, Australia

### COCONUT PASSIONFRUIT MOUSSE \$21

(GF) (VEGAN) (Contains nuts)

Strawberries, fresh mint, macadamia crumble, dark chocolate

### CLASSIC AFFOGATO \$20

Your choice of Bailey's or Frangelico liquor

Vittoria espresso, vanilla bean ice cream

### PORTO E SORVETE \$15

Fonseca bin no. 27 port, vanilla bean ice cream

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### DESSERT WINE

	Glass 60ml	Bottle
BIMBADGEN REGIONS BOTRYTIS Hunter Valley, New South Wales	\$12	\$55
DE BORTOLI NOBLE ONE BOTRYTIS Riverina, New South Wales	\$13	\$75
MONTE TONDO RECIOTO DI SOAVE "NETTARE DI BACCO" DOCG Soave, Italy	\$11	\$70

## FORTIFIEDS

	Glass 60ml	Bottle
FONSECA BIN NO. 27 PORT Douro, Portugal	\$11	\$85
TAYLORS FINE TAWNY PORT Douro, Portugal	\$10	\$75
WARRE'S LBV PORT 2008 Douro, Portugal	\$16	\$120
PEREIRA D' OLIVEIRA 5YO TINTA NEGRA Madeira, Portugal	\$15	\$105
SEPPELTSFIELD PARA 10yo TAWNY PORT Barossa Valley, South Australia	\$10	\$75
SEPPELTSFIELD 'PARA LIQUEUR' 1992 TAWNY Barossa Valley, South Australia	\$24	\$240
CHAMBERS VINEYARDS OLD VINE MUSCAT Rutherglen, Victoria	\$11	\$85
GALWAY PIPE 12 YEAR OLD GRAND TAWNY Salisbury South, South Australia	\$12	\$100

## BRANDY, COGNAC, APPERITIFS & DIGESTIFS (30ml)

### BRANDY & COGNAC

COURVOISIER VS, Jarnac, France	\$10
REMY MARTIN VSOP, Cognac, France	\$12
ST. AGNES XO, Renmark, South Australia	\$15
CARDENAL MENDOZA 'GRAN RESERVA', Jerez, Spain	\$18
HENNESSY XO, Cognac, France	\$24

### APPERITIFS

CINZANO BIANCO, Turin, Italy	\$10
APEROL APERITIVO, Padua, Italy	\$11
LILLET BLANC, Podensac, France	\$12
DUBONNET, Roussillon, France	\$12
PIMM'S NO. 1 CUP, London, England	\$13
CAMPARI BITTER, Novara, Italy	\$13

### DIGESTIFS

COINTREAU, Saint-Barthélemy-d'Anjou, France	\$8
FRANGELICO, Canale, Italy	\$8
GRAND MARNIER, Cognac, France	\$10
MANLY SPIRITS ZESTY LIMONCELLO, Manly, Australia	\$10
AVERNA AMARO, Sicily, Italy	\$10
DRAMBUIE, Leith, Scotland	\$10
FERNET BRANCA, Milan, Italy	\$12
PERNOD ABSINTHE, Pontarlier, France	\$12