

Chef's Signature MENU

\$89 pp

TO START

Woodfired Rosemary Focaccia
[V] w/ herb miso butter, olive oil,
& balsamic

ENTRÉE

Dry Aged Kingfish Sashimi
w/ pickled leek, sesame, ponzu,
onyx chilli oil [A]

or

Woodfired Eggplant [V]
w/ miso glaze, charred corn,
& chives

SIDES

Rosemary Chips [V]
w/ smoked paprika

or

Onyx House Salad [V]
w/ honey dijon dressing

MAINS

Kiewa Valley Lamb Rack, VIC
250g [GF] w/ paris mash, spring
greens, slow cooked onion,
red wine jus

or

Wagyu Rump MB5+ 250g,
smoked cavolo nero, Lemon,
pangratto, Red wine jus

or

Woodfired Snapper Fillet 180g
w' mushrooms, garlic confit,
beurre noisette, coriander,
furikake [M]

DESSERT

Vanilla Crème Brûlée [GF]

or

Goat's Cheese Burnt
Basque Cheesecake [GF]
w/ vanilla chantilly

ONYX

GRILL

(V) Vegetarian • (GF) Gluten-Free • (M) Mixed Origin Seafood • (A) Australian • (I)
Imported