

# Carmody's



COMMITTED TO OFFERING A UNIQUE  
& DEFINITELY GOLD COAST DINING EXPERIENCE.

*Carmody's contemporary menu encourages sustainability and support for local businesses such as: Fig Tree Organic Farms, Paul Graham's Organic Farm, Sunforest Organic Farm and Mallows Organic Lamb.*

*Carmody's is renowned for its quality steak dishes and to take your dining experience to the next level, the restaurant has sourced high-quality Certified Organic beef, lamb and pork cuts to supplement the Wagyu & Angus beef on offer.*

*Celebrating the very best in locally sourced and organic produce is the ethos behind the Carmody's dining experience.*

**Nathan Hay**

*Chef de Cuisine*

**Socky Soares**

*Restaurant Manager & Wine Connoisseur*

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- OYSTERS -

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<b>Natural</b> GFO	<b>½ doz 22</b>	<b>doz 35</b>
<i>with yuzu dressing</i>		
<b>Kilpatrick</b> GF	<b>½ doz 24</b>	<b>doz 37</b>
<i>with applewood bacon, maple mesquite &amp; worcestershire</i>		
<b>Sand Crab Mornay</b>	<b>½ doz 26</b>	<b>doz 39</b>
<i>with molten jack cheddar</i>		
<b>18 Mixed</b>		<b>50</b>
<i>any combination</i>		

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- TO START OR SHARE -

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<b>Charred Street Corn</b> GFO	<b>4pp</b>	<b>Chickpea, Kale + Quinoa Fritters</b> V	<b>15</b>
<i>chipotle crema, cotija, bonito flakes, lime</i>			
<i>shaved fennel, saffron yogurt, za'atar</i>			
<b>Carmodys Bread Selection</b> V	<b>14</b>	<b>Beetroot + Yuzu Gin Cured Ocean Trout</b> GFO	<b>19</b>
<i>with a trio of house made dips</i>			
<i>sea succulents, ponzu dressing, crispy black rice, cucumber ribbons, soy pearls</i>			
<b>Umami Chicken wings</b> GFO	<b>16</b>	<b>Twice Cooked Lamb Ribs</b> GFO	<b>20</b>
<i>gochujang glaze, house cucumber pickle, black sesame</i>			
<i>chilli jam, cashew butter, sumac spice glaze, furikake</i>			
<b>Crispy Squid</b> GF	<b>16</b>	<b>Carmodys Grazing Board</b>	<b>40</b>
<i>saltbush + ito togarashi, mild wasabi mayo, pickled ginger</i>			
<i>Tequila Battered Prawns, Twice Cooked Lamb Ribs, Smoked Beef Brisket + Charcoal Brioche, Saltbush &amp; Ito Togarashi Squid</i>			
<b>Shanghai Pork Spring Rolls</b>	<b>16</b>	<b>Twisted Tacos</b> V, GFO	<b>3 for 29</b>
<i>lap chong, red nam jim, smoked peanuts</i>			
<i>Karaage Chicken, avocado, kimchi slaw, queso, nori dust</i>			
<b>Seared Scallops</b> GFO	<b>22</b>	<i>Pad Thai Pork Belly, tamarind glaze, bean sprouts, shallots, peanuts, fresh lime</i>	
<i>smoked carrot puree, crispy prosciutto, farro, black garlic</i>			
<i>Tempura Zucchini Blossom, edamame guacamole, cabbage, sriracha crema</i>			

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**GFO** Gluten Free Option Available   **GF** Gluten Free   **V** Vegetarian

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- MAINS -

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<p><b>Pan Seared Salmon GF</b> <span style="float: right;"><b>36</b></span>  <i>matcha + lemon myrtle dukkah, cauliflower rosti,  heritage beets, yoghurt dressing</i></p>	<p><b>Certified Organic Lamb Rack GFO</b> <span style="float: right;"><b>42</b></span>  <i>Persian spices, butternut pumpkin, rosewater labne,  pomegranate, fig vincotto</i></p>
<p><b>Market Fish GFO</b> <span style="float: right;"><b>36</b></span>  <i>please ask our friendly wait staff for today's creation</i></p>	<p><b>Twice Roasted Duck GFO</b> <span style="float: right;"><b>38</b></span>  <i>bok choy, shiitake mushroom + xo sautee, cherry hoi sin</i></p>
<p><b>King Prawn Risotto GF</b> <span style="float: right;"><b>37</b></span>  <i>grilled chorizo + leek, saffron, sweet paprika,  preserved lemon</i></p>	<p><b>Seared Chicken Breast GF</b> <span style="float: right;"><b>35</b></span>  <i>piquillo, camembert + kale stuffing, speck + fried leek soubise</i></p>
<p><b>Certified Organic Pork Belly GFO</b> <span style="float: right;"><b>39</b></span>  <i>fennel + celeriac purée, bacon marmalade, cider glaze</i></p>	<p><b>Pumpkin + Ricotta Gnudi V</b> <span style="float: right;"><b>30</b></span>  <i>smoked maple brown butter, forest mushrooms,  toasted pecan, sunflower seeds + pepitas</i></p>

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- GRILL SELECTION -

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<p><b>Beef Filet Mignon wrapped in Applewood bacon</b>  <i>truffle potato whip, balsamic field mushroom, broccolini</i></p> <p style="text-align: right;"><b>160g</b> <span style="float: right;"><b>36</b></span></p> <p style="text-align: right;"><b>220g</b> <span style="float: right;"><b>40</b></span></p> <p><b>Black Onyx Beef Striploin MBS 3-5 250g</b> <span style="float: right;"><b>44</b></span>  <i>nori butter, sauteed green beans + xo sauce</i></p> <p><b>Certified Organic Beef Rib Fillet 280g</b> <span style="float: right;"><b>45</b></span>  <i>gruyere potato gratin, steamed broccolini + crispy garlic</i></p> <p><b>Wagyu Beef Rump MBS 9+ 350g</b> <span style="float: right;"><b>48</b></span>  <i>kipfler potatoes, bourbon bacon jam, dressed arugula</i></p> <p><b>Angus Beef OP Rib 450g</b> <span style="float: right;"><b>55</b></span>  <i>beer pickled onion rings, balsamic field mushroom,  charred asparagus</i></p> <p><b>Sauces</b> - Bearnaise, Jus, Peppercorn, Dianne,  Forest Mushroom, Mustard Selection</p>	
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- FOR THE TABLE -

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<p><b>Butternut Wedge V, GF</b> <span style="float: right;"><b>9</b></span>  <i>smoked maple, rosewater labneh, almond dukkah</i></p> <p><b>Heirloom Carrots V, GF</b> <span style="float: right;"><b>9</b></span>  <i>honey sriracha, roasted pepitas</i></p> <p><b>Green Beans + Broccolini V, GF</b> <span style="float: right;"><b>9</b></span>  <i>lemon myrtle bearnaise, toasted macadamias</i></p> <p><b>Heritage Beet Salad V, GFO</b> <span style="float: right;"><b>9</b></span>  <i>Danish fetta, arugula, quinoa, mint, leek ash</i></p> <p><b>Truffle Shoestring Fries V, GF</b> <span style="float: right;"><b>9</b></span>  <i>aged parmesan, black truffle mayo</i></p> <p><b>Three Sides</b> <span style="float: right;"><b>24</b></span>  <i>choose any combination of 3 sides</i></p>	
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- SWEETS -

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<b>Golden Glow</b> <i>turmeric panna cotta, mango sorbet, citrus curd, saffron pashmak, pomegranate, granola</i>	<b>12.9</b>	<b>PB + S'mores</b> <i>peanut butter brownie, toasted marshmallow, salted popcorn ganache, bacci gelato, graham cracker crumb</i>	<b>12.9</b>
<b>Apple Cherry Crisp</b> <i>pecan shortbread crumble, apple + cherry compote, vanilla bean ice-cream, smoked maple anglaise</i>	<b>12.9</b>	<b>Dessert Tasting Plate</b> <i>Chef's selection of sweet treats for 2-4 people</i>	<b>26</b>
<b>Banoffee</b> <i>banana + cranberry pudding, spiced rum caramel, cookie dough ice-cream, waffle crisps</i>	<b>12.9</b>	<b>Carmodys Affogato</b> <i>coffee shot, vanilla bean ice-cream, churro &amp; your choice of liqueur- frangelico, baileys, cointreau</i>	<b>16</b>
<b>Matcha Colada</b> <i>coconut + green tea crème brulee, lime sorbet, pineapple, matcha streusel</i>	<b>12.9</b>	<b>Signature Cheese Board</b> <i>a trio of artisan cheeses, candied walnuts, quince paste, wafers</i>	<b>20</b>

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- TO FINISH -

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<b>Bun Certified Organic Coffee and Chocolate Truffle</b> <i>flat white, cappuccino, latte, short black, machiatto, piccolo, mochacino</i>	<b>6</b>	<b>Penfolds Club</b>	<b>4</b>
		<b>Grant burge Tawny Port, Hanwood, Brown Brothers Reserve</b>	<b>5</b>
<b>Organic Tea</b> <i>English breakfast, earl grey, chamomile, green, masala chai</i>	<b>6</b>	<b>Grandfather Port</b>	<b>12</b>
		<b>Cellar No. 8 muscat, Para Grand Port 10 year old</b>	<b>8</b>
<b>Liquor Coffee</b> <i>featuring Bun Certified Organic Espresso</i>	<b>14</b>	<b>Valdespino Pedro Ximenez 'EL Candado'</b>	<b>8</b>

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