

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

- SET MENU -

\$60.90

(one selection from each course)

Sumac & Szechaun Crispy Calamari

gochujang mayonnaise, beach herbs, lime

**Braised Pork Shoulder
& Chorizo Taquitos**

*sweet & sour pickle, agave & Davidson
plum BBQ sauce*

Carolina Buttermilk Chicken

ink gin cucumber, chipotle mayo, crispy prosciutto

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Classic Bacon Wrapped Filet Mignon

*truffle salt, potato whip, charred broccolini,
field mushroom*

Seared Salmon

*charred corn & zucchini rosti,
turmeric labne, pepita dukkah,
blood orange dressing*

Grilled Chicken Breast

*truffled salami & smoked mozzarella stuffing,
herbed kipflers, piquillo sauce*

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Apple Crumble Skillet

*baked apple & rhubarb with toasted oat
& brown butter streusel, spiced rum anglaise,
boysenberry gelato*

Venus de Milo

*milo & dark chocolate panna cotta,
nutella rice bubble crisp, salted caramel,
oreo crumb, rocky road ice-cream*

- STRAIGHT UP -

Carmody's Bread Board 15

duo of house made dips and a selection of artisan bread

Oysters Each 5 | ½ Dozen 25 | Dozen 40

Natural *with wakame salad & ponzu*

Kilpatrick *with worcestershire & BBQ glaze,
shaved bacon, chorizo dust*

Mornay *with bechamel, crab & molten red cheddar*

Taco Trio 3 for 30

*banh mi pulled pork, sweet & sour pickle, cucumber,
sriracha mayo*

jackfruit, arugula, avocado, pepita salsa, cotija

golden chicken katsu, house tonkatsu sauce, ponzu slaw

Grazing Platter 44

*sumac & szechuan crispy calamari, dukkah spiced
lamb ribs, pork belly sliders, charcoal crusted prawns*

- STARTERS -

Smoked Mozzarella & Saffron Arancini 16

basil crumb, truffle aioli, tendrils

Sumac & Szechaun Crispy Calamari 16

gochujang mayonnaise, beach herbs, lime

Seared Scallops 23

cauliflower & bacon veloute, xo sauce, black garlic, chicken crackling

Braised Pork Shoulder & Chorizo Taquitos 17

sweet & sour pickle, agave & Davidson plum BBQ sauce

Ink Gin & Kombucha Cured Trout 20

yuzu dressing, beet pickled fennel, sea succulents, edamame, soy caviar

Dukkah Spiced Lamb Ribs 21

smoked sumac glaze, mint & feta salad, pita crisps

Bloody Mary Grilled Prawns 24

corn esquires, tequila guacamole, bloody mary butter, chorizo crumb

Carolina Buttermilk Chicken 16

ink gin cucumber, chipotle mayo, crispy prosciutto

- MAINS -

House-Made Smoked Potato Gnocchi 30 <i>wild mushrooms, fried enoki, zucchini blossom, crème fraiche, pecans, shaved gruyere</i>	Twice Roasted Duck 39 <i>butternut skordalia, pickled beetroot, walnut, Davidson plum glaze</i>
Sauteed Prawn Risotto 38 <i>sand crab & beetroot risotto, tendrils, dill, toasted seeds, walnut gremolata</i>	Seared Salmon 36 <i>charred corn & zucchini rosti, turmeric labne, pepita dukkah, blood orange dressing</i>
Market Fish 36 <i>our friendly wait staff will advise you of today's creation</i>	Grilled Chicken Breast 35 <i>truffled salami & smoked mozzarella stuffing, herbed kipflers, piquillo sauce</i>
Certified Organic Pork Belly 40 <i>seared scallops, pernod braised fennel, apple puree, goji berry jus</i>	Certified Organic Lamb Rack 45 <i>Jordanian za'atar, smoked eggplant purre, leek & farro pilaf, pine nuts, fetta yoghurt</i>

- BEEF -

Classic Bacon Wrapped Filet Mignon <i>truffle salt, potato whip, charred broccolini, field mushroom</i>	
160g 36	
220g 40	
Wagyu Beef Sirloin MBS 5 250g 44 <i>green beans & speck, onion rings, smoked salt</i>	
Certified Organic Beef Rib Fillet 280g 46 <i>burnt cipollini onions, potato gratin, black sesame butter</i>	
Wagyu Rump MBS 9+ 300g 48 <i>broccolini & XO sauté, campfire kipflers</i>	
Angus Beef OP Rib 450g 55 <i>campfire kipflers, crispy garlic, charred asparagus</i>	

Sauces

Please choose one of the following:
Bearnaise, Balsamic & Merlot Jus, Green Ant Gin & Pink Peppercorn, Dianne, Wild Mushroom & Truffle, Mustard

- SIDES -

Ginger Kombucha Roasted Baby Carrots 9 <i>maple mustard & miso dressing, poppy seed</i>
Broccolini & Green Beans 9 <i>black sesame butter, macadamia</i>
Cauliflower Steak 9 <i>berbere spice rub, turmeric labne, pepitas</i>
Heirloom Beetroot Salad 9 <i>rocket, quinoa, fetta, goji berry, mixed toasted seeds, pomegranate dressing</i>
Shoestring Fries 9 <i>smoked native spice salt, roast garlic aioli</i>
3 Sides 25 <i>choose any combination from the above</i>

- SWEETS -

Venus De Milo	14	Oh So Sticky Date	14
<i>milo & dark chocolate panna cotta, nutella rice bubble crisp, salted caramel, oreo crumb, rocky road ice-cream</i>		<i>sticky date brioche pudding, roasted almonds, vincotto, fig & mascarpone gelato</i>	
Apple Crumble Skillet	14	Dessert Tasting Plate	26
<i>baked apple & rhubarb with toasted oat & brown butter streusel, spiced rum anglaise, boysenberry gelato</i>		<i>an indulgent selection of desserts to share (serves 2-4)</i>	
Irish Cream	14	Signature Cheese Board	20
<i>baileys crème brûlée, maple pecans, golden gaytime crumb, rock salt caramel ice-cream</i>		<i>a trio of artisan cheeses, candied walnuts, fig & fennel paste, wafers</i>	
Crushed Meringue	14		
<i>elderflower & yuzu curd, toasted meringue, shortbread, lemon pearls, blood orange sorbet</i>			

- LIQUID DESSERTS -

Dom Pedro	15	Peanut Butter Martini	15
<i>blended Vanilla bean ice cream and oreo crumbs with your choice of-Jameson, Kahlua, Baileys, Frangelico</i>		<i>Creme De Cocoa dark liqueur , peanut butter, Vodka & toasted marshmallow</i>	
Carmodys Affogato	16		
<i>shot of Bun espresso, vanilla bean ice cream, cinnamon dusted churro and your choice of liqueur- Baileys, Cointreau, Frangelico, Malibu, Mac</i>			

- TO FINISH -

Bun Certified Organic Coffee and Chocolate Truffle	5.5	Penfolds Club	6
<i>flat white, cappuccino, latte, short black, machiatto, piccolo, mochacinho</i>		Grant Burge Tawny Port, Hanwood, Brown Brothers Reserve	6.5
Organic Tea	5.5	Grandfather Port	12.9
<i>English breakfast, earl grey, chamomile, green, masala chai</i>		Para Grand Port - 10 year old	8.9
Liquer Coffee	14	Valdespino Pedro Ximenez 'EL Candado'	8.9