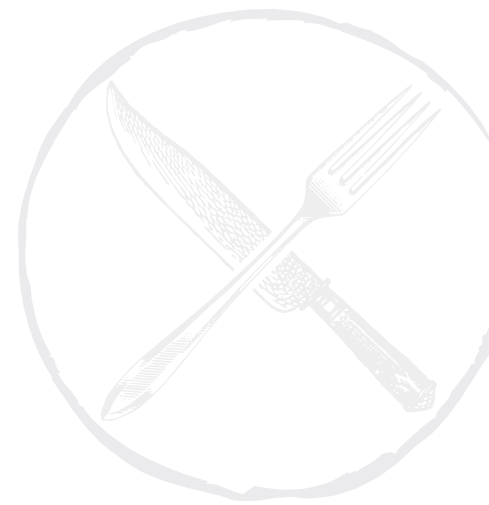


# Carmody's



## UNIQUE, REFINED & QUINTESENTIALLY GOLD COAST

*Carmody's contemporary menu encourages sustainability, supports local business and endeavours to meet any special dietary requests.*

*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 Wagyu & Angus beef, lamb and pork cuts to satisfy the most discerning diner.*

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

### **Nathan Hay**

*Head Chef*

### **Socky Soares**

*Restaurant Manager & Wine Connoisseur*



- SET MENU -

**\$65**

( 1 selection from each course )

- ENTRÉE -

**Crispy Barrero Calamari**

*rocket, kalamata olives, chorizo dust,  
peri-peri mayonnaise*

**Carolina Buttermilk Chicken**

*pickled zucchini, crispy bacon, buttermilk ranch*

**Beetroot & Baked Ricotta Salad**

*hemp seed falafel, mixed leaves,  
saffron & citrus dressing*

- MAIN -

**House Made Potato Gnocchi**

*sage, butternut pumpkin cream,  
semi-dried tomatoes, crispy kale, shaved gruyère,  
lemon gel, toasted pine nuts*

**Lemon Myrtle & Macadamia Crusted Salmon**

*coconut rice, massaman curry, steamed greens*

**Classic Bacon Wrapped Filet Mignon**

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

- DESSERT -

**Black Forest Crumble**

*spiced cherry and plum with toasted oat streusel,  
cherry gel, boysenberry ice-cream*

**Mango 'Weisbar'**

*mango turmeric panna cotta, passionfruit curd,  
salted macadamia crumb, coconut &  
manuka honey sorbet*

- TO START -

**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** - ponzu dressing

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

- ENTRÉE -

**Carolina Buttermilk Chicken**

**18**

*pickled zucchini, crispy bacon, buttermilk ranch*

**Crispy Barrero Calamari**

**18**

*rocket, kalamata olives, chorizo dust, peri-peri mayonnaise*

**Beetroot & Blood Orange Gin Cured Kingfish**

**21**

*whipped edamame, sago wafer, cucumber, jalapeno ponzu dressing*

**BBQ Tequila King Prawns**

**24**

*honey chipotle butter, togarashi guacamole, corn esquites*

**Reuben Spring Rolls**

**18**

*pastrami beef brisket, pickled red cabbage, swiss cheese,  
southwest thousand island dressing*

**Tamarind & Sumac Lamb Ribs**

**21**

*smoked sumac glaze, mint & feta salad, snow pea tendrils, pita crisps*

- MAIN -

**Classic Bacon Wrapped Filet Mignon**

**40**

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

**Lemon Myrtle & Macadamia Crusted Salmon**

**36**

*coconut rice, panang curry, steamed greens*

**House Made Potato Gnocchi**

**30**

*sage, butternut pumpkin cream, semi-dried tomatoes, crispy kale,  
shaved gruyère, lemon gel, toasted pine nuts*

**Chilli Prawn Fettuccine**

**36**

*chorizo, baby spinach, semi-dried tomatoes, egg pasta,  
goats cheese, pepitas*

**Hemp Seed Dukkah Crusted Lamb Rack**

**45**

*white bean shakshuka, preserved lemon hummus, chorizo crumb, feta*

**Crackled Pork Belly & Seared Scallops**

**40**

*pickled fennel, carrot & anise purée, goji berry, balsamic fig glaze*

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- DESSERT -

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**Mango 'Weisbar'** 15

*mango turmeric panna cotta, passionfruit curd, salted macadamia crumb, coconut & manuka honey sorbet*

**Cereal Milk Crème Brulée** 15

*cereal infused custard, malted corn flake crunch, strawberry sherbet gelato*

**Brioche Sticky Date** 15

*salted caramel, candied walnuts, rock salt caramel ice-cream*

**Black Forest Crumble** 15

*spiced cherry and plum with toasted oat crumb, cherry gel, boysenberry ice-cream*

**Carmody's Affogato** 18

*shot of Bun espresso, vanilla bean ice-cream, cinnamon dusted churro and your choice of liqueur - Baileys, Cointreau, Frangelico*

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- TO FINISH -

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**Bun Certified Organic Coffee with Chocolate Truffle** 5.5

*flat white, cappuccino, latte, short black, macchiato, piccolo, mochacino*

**Organic Tea** 5.5

*English breakfast, earl grey, chamomile, green, masala chai*

**Liqueur Coffee** 14

**Penfolds Club Tawny** 6

**Grant Burge Tawny Port, Hanwood, Brown Brothers Reserve** 6.5

**Grandfather Port** 12.9

**Valdespino Pedro Ximenez 'El Candado'** 8.9



- DEGUSTATION -

**\$89**

*(1 selection from each course, with a Sparkling Wine)*

- CANAPÉ -

**Seared Scallop Miang**

*galangal, toasted coconut, peanut, soy pearls*

**Sweet Potato & Beetroot Bhaji**

*turmeric yoghurt, lime*

- ENTRÉE -

**Crackled Pork Belly**

*balsamic fig, shaved fennel, carrot anise puree*

**Harissa & Lime King Prawns**

*sumac, avocado mousse, preserved lemon gel*

- MAIN -

**Crispy Whole Baby Barramundi**

*ginger, tamarind and chilli glaze, green mango slaw, coconut rice*

**Wagyu Beef Sirloin**

*truffled parmesan kipfler potatoes, charred onions, broccolini*

- DESSERT -

**24K Magic**

*callebaut dark chocolate mousse, gold dust ganache, cherry gel, boysenberry ice-cream*

**Carmody's Affogato**

*shot of Bun espresso, vanilla bean ice-cream, cinnamon dusted churro and your choice of liqueur - Baileys, Cointreau, Frangelico*

*Gluten free, vegetarian & vegan options available on request. Just ask our friendly staff.  
10% surcharge applies to Non-Members and to all patrons on public holidays.*