



Tip to tail, marble to marrow:

culinary walk through speckle park

This tasting journey honours the craft and care behind our beef—beginning with the noble offals and moving, in natural order, from head to tail. At its heart lies the exceptional Speckle Park cattle of Bellingdale Farm: raised on Tweed Valley pasture with meticulous care, then finished to enhance natural marbling and depth of flavour. Still rare to find on restaurant menus, Speckle Park is prized for its rich, distinctive taste, fine marbling, and favourable omega-3 profile, that gives a clean, buttery melt.

Cheeks, chuck, brisket, flank, skirt, rump, and finally the tail.

Once the savouries are done, what's left of the beast is bone, fat and memory — turned into something sweet and unexpected.

Enjoy this culinary walk through the animal. Tip to tail, marble to marrow.

the offals

amuse-bouche – cold and hot

tongue on truffled dauphine potato, lemon myrtle (gf)

slow-braised, chilled, and thinly sliced tongue served as ham, draped over a truffled dauphine potato and dusted with lemon myrtle powder

liver pâté, rosemary cracker, native thyme (df)

liver, red wine-cured and barbecued, transformed into a silky, smoky parfait atop crisp rosemary crackers

heart anticucho, capsicum and chili emulsion (gf, df)

heart braised in roasted capsicum sauce, skewered, and barbecued — finished with a mild roasted chilli emulsion

1 – first bite

sourdough, cheek rilette, cultured butter

slow-braised beef cheeks, cooled and pulled into a rilette, lightly seasoned with mustard radish — both raw and pickled — and topped with mustard leaves. served with house sourdough and cultured butter with smoked salt flakes

the mainstream

2 - first starter - cold

beef tartare, kefir lime, leek hay, tallow brioche crisp

hand-minced raw beef blade brightened with kefir lime, chives, pickled shallots, and crispy leek. served with a thin tallow brioche crisp and herb crunch for richness and texture

3 - second starter - warm

bbq brisket, peach and chilli sauce, pickled enoki, nasturtium (gf, df)

two-day dry-spiced cured brisket, slow-braised overnight over barbecue coals. served warm with a sweet and spiced peach-chilli purée, pickled enoki for acidity and crunch, and nasturtium for colour and subtle pepper

4 - first main - unsung hero

juicy flank and flat, green peas puree, green banana velouté, bronze fennel (gf)

charred over coals and dressed in olive oil-soy-chilli dressing before resting. served with sweet green pea purée, umami-rich banana velouté, and bronze fennel for a refreshing anise note

5 - second main - prime

roasted prime cut, char tomato & macadamia puree, grilled eggplant, ballina pipi, taro crisp, parsley (gf, df, n)

gently roasted to medium-rare, paired with charred tomato and macadamia espuma, grilled eggplant for bitterness, and ballina pipi for a delicate sea-salt contrast. finished with taro crisp for texture and a light coriander jus glaze

the remainders

palate cleanser - bones and tallow

bone broth and ginger granita, torrezmo (gf, df)

a refreshing, gingery granita crowned with a crisp tallow crumble for contrast and depth

6 - dessert - collagen and marrow

pale ale and lemon sponge, oxtail butterscotch, bone marrow ice cream, crispy saltbush, macadamia pepper soil (n)

pale ale sponge infused with lemon zest, layered with glossy oxtail butterscotch, and bone marrow ice cream for richness. finished with saltbush tempura and macadamia-pepper soil for texture and balance

7 - petit four - collagen and tallow

2 of each

tallow chocolate truffles (gf, df)

beef tallow ganache blended from 70% dark, white, and cocoa butter chocolates for a mellow finish, dusted in raw cacao.

collagen jellies, sour sugar, lemon myrtle (gf, df)

liquid collagen extracted from bones, set overnight, and rolled in citric sugar. finished with lemon myrtle dust