

CARNI  ORE

# EXPERIENCE THE *EXTRAORDINARY*

*Carnivore is a family-owned steakhouse celebrating premium Australian beef, defined by wood and coal fire and the discipline of the grill. Mediterranean influences guide how we season, balance and finish each dish.*

## OUR STORY

*We began cooking over red gum at major events and festivals across Australia, building a reputation for craft, consistency and respect for exceptional produce. That experience continues to shape our kitchen today.*

*Beef sits at the centre of Carnivore. We work with trusted Australian producers who share our commitment to quality, integrity and responsible farming — maintaining paddock-to-plate relationships that ensure the beef we serve reflects the standards we expect in consistency and provenance.*

*Our in-house dry-ageing program develops depth, tenderness and greater concentration of flavour, allowing each cut to express its full character. That character is brought to life over fire — through smoke, flame and subtle tableside theatre, each element designed to heighten the moment and create a memorable dining experience.*

*Grounded in family and guided by experience, Carnivore is defined by fire, craft and a deep respect for Australian farmers and producers.*

Please advise your waiter of any food allergies or dietary requirements prior to ordering. Whilst we endeavour to accommodate your needs, we cannot guarantee the absence of trace allergens. A 15% surcharge applies on public holidays and Sundays. No BYO. A cakeage fee of \$30 applies. No itemised or split bills.



# TO BEGIN

## 🔥 SMOKE & MARROW

22

House focaccia, whipped bone marrow butter, herb salt – presented under a red gum smoke cloche.

## ENTRÉE

### BONE MARROW & WHISKY 28

Coal-roasted bone marrow, caramelised onion, fine herbs, whisky mist.

### BEEF TARTARE 38

Knife-cut tenderloin, black garlic emulsion, cured egg yolk, beef tallow potato crisp, chives. *gf*

### SCALLOPS 'NDUJA 34

Fire-seared Japanese scallops, 'nduja butter, lime, citrus pangrattato.

-- Hokkaido, Japan **I**

### OCTOPUS ARRABBIATA 36

Wood-grilled octopus, arrabbiata, duck fat potato, salsa verde. *gf*

-- Abrolhos Islands, WA **A**

### BLACK ANGUS POLPETTE 32

Slow-braised beef polpette, San Marzano sugo, basil, Parmigiano Reggiano.

### ZUCCHINI FLOWERS 30

Crispy zucchini flowers, whipped ricotta, lemon zest, basil, chilli honey. *v*

## FIRE + GRILL

*Each cut is grilled over open fire using red gum wood and South Australian mallee root charcoal. Finished with house rendered beef tallow and smoked sea salt.*



|   |           |
|---|-----------|
| <b>EYE FILLET</b>   | <b>72</b> |
| Black truffle and brandy purée. <i>gf</i>                 |           |
| 250g   MB 2+   150 Day Grain Fed   Black Angus            |           |
| -- <i>Rangers Valley, NSW</i>                             |           |
| <b>SCOTCH FILLET</b>                                      | <b>76</b> |
| Coal-roasted heirloom carrots, thyme butter. <i>gf</i>    |           |
| 300g   MB 2+   150 Day Grain Fed   Black Angus            |           |
| -- <i>Rangers Valley, NSW</i>                             |           |
| <b>STRIPLOIN</b>  | <b>64</b> |
| Chimichurri, charred lemon. <i>gf   df</i>                |           |
| 350g   MB 2+   150 Day Grain Fed   Black Angus            |           |
| -- <i>Rangers Valley, NSW</i>                             |           |
| <b>T-BONE</b>   | <b>82</b> |
| Charred vine tomatoes, black garlic purée. <i>gf   df</i> |           |
| 500g   MB 3+   Pasture Fed   Black Angus                  |           |
| -- <i>O'Connor, VIC</i>                                   |           |

## SIGNATURE CUTS

## WAGYU

## PREMIUM MARBLED CUTS

*Celebrated for exceptional marbling, tenderness and deep umami richness.*

|  |            |
|--|------------|
|  <b>AUSTRALIAN WAGYU — PICANHA</b>    | <b>115</b> |
| Bone marrow butter, pickled red onion. <i>gf</i>   |            |
| 350g   MB 8-9   F1 Wagyu Cross   |            |
| -- <i>Jack's Creek, NSW</i>  |            |
|  <b>JAPANESE A5 WAGYU — STRIPLOIN</b> | <b>165</b> |
| Shaved purple brassica, smoked sea salt. <i>gf   df</i>  |            |
| 150g   A5   MB 12+   |            |
| -- <i>Kagoshima, Japan</i>   |            |

**DRY AGED BEEF**

IN-HOUSE DRY AGEING PROGRAM

*Cuts selected and aged in our dry ageing cabinet to deepen flavour, concentrate natural beef character and develop exceptional tenderness.*

**BONE-IN STRIPLOIN AGED 60 DAYS 96**

Coal-roasted banana peppers, sherry vinegar. *gf* | *df*  
500g | MB 4+ | 270 Day Grain Fed | Black Angus  
-- Rangers Valley, NSW

**T-BONE AGED 60 DAYS 120**

Charred radicchio, burnt citrus and brandy glaze. *gf*  
500g | MB 4+ | 270 Day Grain Fed | Black Angus  
-- Rangers Valley, NSW

**DRY-AGED BUTCHER'S CUT POA**

Rotating cuts from our in-house dry ageing cabinet, aged 45–90 days. Limited Availability.

**GRAND CUTS**

FIRE CRAFT

*Statement cuts defined by smoke, fire and tableside theatre.*

**RIB EYE CHEF'S SIGNATURE 155**

Bone-in rib eye, roasted garlic butter.  
Served under a red gum smoke cloche. *gf*  
750g | MB 3+ | 150 Day Grain Fed | Black Angus  
-- Rangers Valley, NSW

**TOMAHAWK 220**

Wood-grilled long chilli – finished tableside with flaming cognac. *gf*  
1.4kg | MB 3+ | 150 Day Grain Fed | Black Angus  
-- Angus Reserve, QLD

**CARNIVORE****EXCLUSIVE****24K GOLD TOMAHAWK 425**

Tomahawk finished with 24K gold leaf, whisky salt, served with choice of two steak sauces. *gf*  
1.4kg | MB 3+ | 150 Day Grain Fed | Black Angus  
-- Angus Reserve, QLD



# FOR THE TABLE

*Signature fire-crafted selections designed for sharing. Recommended for two.*

## BUTCHER'S BOARD 230

Paddock to Plate. Chef-selected board of three signature steaks, house sauces and butters. *gf*

Eye Fillet | Scotch Fillet | Striploin

## CARNIVORE FIRE FEAST 275

From Land & Sea. Curated mixed grill of premium steak, local seafood, signature sides and sauces.

Striploin | Chargrilled Chicken | Rock Lobster King Prawns | Duck Fat Potatoes | Mixed Leaf Salad

## STEAK TOPPERS

### BLISTERED PEPPERS 24

Fire-charred sweet peppers, sherry vinegar, olive oil. *gf | df | ve*

### BONE MARROW 28

Coal-roasted bone marrow, caramelised onion, parsley, toasted focaccia.

### KING PRAWNS 38

Charcoal-grilled king prawns, lobster bisque, chilli oil, pangrattato.

-- *Spencer Gulf, SA* **A**

### ROCK LOBSTER HALF 85 FULL 160

Wood-grilled Southern Rock Lobster, garlic butter, parsley, charred lemon. *gf*

-- *Limestone Coast, SA* **A**

### ALASKAN KING CRAB CLAW 180

Fire-seared wild caught king crab, Champagne seafood bisque, citrus butter. *gf*

-- *Alaska, USA* **I**

## SAUCES + BUTTERS

### GREEN PEPPERCORN & BRANDY *gf* ALL 8

BLACK TRUFFLE & MUSHROOM *gf | v*

RED WINE JUS *gf | df*

DIJON & SHALLOT *gf | v*

CHIMICHURRI *gf | df | ve*

ANCHOVY CREAM *gf*

BONE MARROW BUTTER *gf*



## MAIN

*Seasonal vegetarian dishes available upon request.*

|   |           |
|---|-----------|
| <b>LAMB BACKSTRAP</b>   | <b>54</b> |
| Chargrilled lamb backstrap, confit leek, red wine jus, lemon-pistachio pangrattato.   |           |
| <b>CHICKEN AL MATTONE</b>   | <b>48</b> |
| Brick-pressed boneless chicken, charred orange-brandy glaze, crispy sage. <i>gf</i>   |           |
| <b>PESCE ALLA GRIGLIA</b>   | <b>56</b> |
| Charcoal-grilled seasonal market fish, black mussels, roasted tomato, cannellini beans, olive oil. <i>gf</i><br>-- <i>Spencer Gulf, SA</i> <b>A</b> |           |
| <b>BEEF CHEEK RAGU</b>  | <b>38</b> |
| Slow-braised beef cheek ragù, bone marrow tomato sugo, hand-cut pappardelle. <i>df</i>  |           |

## SIDE

|  |           |
|--|-----------|
| <b>DUCK FAT POTATOES</b>   | <b>24</b> |
| Twice-cooked potatoes, salsa verde. <i>gf</i>                                    |           |
| <b>BROCCOLINI PARMIGIANO</b>   | <b>22</b> |
| Crispy broccolini, Parmigiano, anchovy cream, walnuts. <i>n</i>                  |           |
| <b>HEIRLOOM CARROTS</b>  | <b>18</b> |
| Roasted carrots, whipped ricotta, chilli honey, toasted hazelnuts. <i>gf v n</i> |           |
| <b>BEEF TALLOW FRIES</b>   | <b>14</b> |
| Beer-battered fries, sea salt flakes. <i>df</i>                                  |           |

## SALAD

|  |           |
|--|-----------|
| <b>PEAR &amp; ROCKET</b>   | <b>18</b> |
| Pear, rocket, shaved Parmigiano, citrus vinaigrette. <i>gf v</i>         |           |
| <b>RADICCHIO &amp; FENNEL</b>  | <b>19</b> |
| Radicchio, fennel, orange, walnuts, balsamic dressing. <i>gf df ve n</i> |           |
| <b>MIXED LEAF</b>  | <b>14</b> |
| Seasonal leaves, house vinaigrette. <i>gf df ve</i>                      |           |

## CHILDREN

*Recommended for 12 years and under*

|   |           |
|---|-----------|
| <b>STRIPLOIN</b>                                      | <b>28</b> |
| Chargrilled striploin, fries, BBQ sauce. <i>gf df</i> |           |
| <b>CHICKEN AL MATTONE</b>                             | <b>24</b> |
| Charcoal boneless chicken, lemon, fries. <i>gf</i>    |           |
| <b>BEEF CHEEK RAGÙ</b>                                | <b>24</b> |
| Beef cheek ragù, tomato sugo, pappardelle. <i>df</i>  |           |



**DESSERTS AVAILABLE IN OUR "AFTER DINNER PROGRAM"**

