

steak and seafood

ENTREES

calamari steaks

young mesclun greens with aged balsamic vinegar and olive oil

angus beef carpaccio

tossed rocket salad and sprinkled with mustard vinaigrette

oyster gazpacho

seasoned with fresh horseradish and chilli oil 'bloody mary style'

lobster soup

with lobster chunks and tarragon essence

tomato and goat's cheese bruschetta

garlic oil and pesto ganache

puff pastry flan

grilled vegetable layers, gratinated mozzarella and tzatziki

oysters \$2 each surcharge

oysters fresh with champagne vinaigrette (when available)
oysters rockefeller, devils on horseback or kilpatrick

MEAT

wagyu beef burger

250 grams burger on garlic and basil focaccia

ribeye bone in 600g

150 days grain-fed, marble score 2+

wagyu ribeye steak 400g

350 days grain-fed, marble score 5+

ribeye steak 300g

150 days grain-fed, marble score 2+

fillet steak 200g

150 days grain-fed, certified australian angus

new york striploin 300g

150 days grain-fed, marble score 2+

veal chop breaded 250g

wagyu beef short ribs 250g

lamb chops

FISH AND SEAFOOD

queensland mud crab

singapore chilli style, tomato and black bean sauce

baked whole baby barramundi

rock salt crust, lemon and tarragon butter

grilled extra large tiger prawns

garlic infused with basil oil and chilli flakes

soft shell crab

tempura style, dipping sauces

SIDES AND SAUCES

vegetable

bok choy

green asparagus

gratinated cauliflower

sautéed shallots

corn kernels

sautéed mushrooms

potatoes and rice

garlic french fries

french fries

baked potato

potato wedges

garlic mash

steamed rice

sauce

béarnaise

pepper sauce

shiraz sauce

mushroom sauce

garlic butter

DESSERTS

citrus parfait

raspberry sauce

malaysian rice pudding

peach compote

trilogy of chocolate mousse

warm chocolate sauce

coconut crème brulee

sugar glaze

what is marbling?

Marbling is intra-muscular fat. It contains higher levels of unsaturated (oleate) to saturated (palmitate) fats than the outer fat. The chemical properties of marbling cause it to release powerful aromatic and flavour compounds during cooking. As the marbling melts into the beef, the result is rich, authentic beef flavour. A steak with no outer fat and a marble score of 4 would still achieve a heart foundation tick.

WINE RECOMMENDATION

reds

red knot 'by shingleback' shiraz, mclaren vale 36

glandore estate shiraz, hunter 52

katnook founder's block cabernet sauvignon, coonawarra 48

cape naturaliste torpedo rock cabernet shiraz, margaret river 58

lake george winery cabernet and merlot, canberra district 36

mount riley pinot noir, marlborough 38

grant burge 'the holy trinity' gsm, barossa 62

glandore reserve tempranillo, hunter 66

rose

angove 'nine vines' grenache and shiraz, riverland 28

glandore estate blush moscato, hunter 34

sweet

stella bella pink muscat, margaret river (375ml) 36

whites

lake george winery chardonnay, canberra district 36

penfolds 'private release' chardonnay, australia 34

glandore estate djp chardonnay, hunter 46

saint clair sauvignon blanc, marlborough 42

tyrrell's trout valley sauvignon blanc, nelson 48

evans and tate classic semillon and sauvignon, margaret river 39

leasingham 'bin 7' riesling, clare valley 42

brown brothers crouchen and riesling, victoria 34

sparkling

brown brothers 'zibibbo rosa', victoria 36

grant burge 'brut', pinot noir and chardonnay, barossa 54

wine by the glass

chardonnay, semillon sauvignon blanc, sauvignon blanc, cabernet sauvignon shiraz, cabernet sauvignon merlot and shiraz