TO START

Fresh Oysters SF

170

Half Dozen Freshly Shucked Irish Oysters	170
Heirloom Tomato Salad v Kalamata Olive, Tomato Consommé, Mint And Basil	88
Smoked Salmon Gravlax G, D, F, SF Mussel, Salmon Roe, Crispy Capers, Brioche	88
Cured Tuna & Bonito G, F, E, A Green Asparagus And Frisée Salad, Sourdough Bread 'Crudaiola' Dressing	94
Pan-Seared Tuna D, N, F, SM Marinated Eggplant, Basil Pesto, Capers, Tomatoes	94
Charcoal Scallops in Shells G, D, N, SF Butter, Fine Herbs	96
Bone Marrow G, D, N, A Parsley And Garlic Crumb, Sourdough Bread	133
Cured Rump Cut Angus Beef D, A Black Truffle, Shaved Fennel, Parmesan Cheese	149
Black Angus Beef Tartare G, D, E, F Served With Crispy Potatoes And Sourdough Bread	154
Obsiblue Prawn D, SF, CR, ST Shallot Reduction, Transmontanus Caviar	180
SOUP	
Onion Soup G, D, V Gruyère Cheese, Crouton	85
Clear Beef Tail Broth G, E Beef Stew Tortellini, Carrot	85
Wild Mushroom Soup G, D, E, V Bread Dumplings	85
'Minestrone' Vegetable Soup G, D, V Barley, Parmesan Cheese	85

FROM OUR JOSPER GRILL

"A Josper is an indoor grill invented by Josep Armangué and Pere Juli in Barcelona. They are renowned in the culinary world for imparting a perfectly balanced charcoal flavour and empowering Chefs with unparalleled control over their creations."

Australian O'Connor Black Angus Beef, Grain Fed 130 Days

Tenderloin Additional 50g at 69	200g	258
Ribeye Additional 50g at 69	300g	394

Australian Sher Wagyu Black Label, Grain Fed 400 Days B.M.S 8-9

Tomahawk Please allow thirty to forty-five minutes cooking time	per 100g	96
Please refer to our colleague for the steak portion of the	,	
Tenderloin Additional 50g at 115	180g	414
Ribeye	300g	504
Additional 50g at 85		
Striploin	300g	504
Additional 50g at 85		
Japanese Miyazaki A5		
Tenderloin Additional 50g at 170	150g	510

SIDES

150g 510

Sirloin

Additional 50g at 170

Sautéed <i>Kai Lan</i> Broccoli D	38
Zucchini Gratin G, D	38
Buttered Mashed Potato D	38
Sautéed Farm Mushroom D	38
Buttered Ginger Baby Carrots D	38
Creamy Baby Spinach, Parmesan Cheese G, D	38
Grilled Asparagus, Hollandaise Sauce D, E	38
Homemade Thick-Cut Fries, Parmesan Cheese G, D	38

MAIN COURSE

Eggplant Cutlet G, D, E, V Spicy Tomato Sauce, Honey Balsamic	90
Seafood Paccheri Pasta G, CR, SF, A Assorted Seafood, Bisque, Basil Cress	120
Penne with Spinach Pesto G, D, N, E, V Pecorino Cheese, Pine Nuts	126
Spaghetti Arrabbiata G, E, V Roasted Eggplant, Sundried Tomato, Basil Oil, Chili Pepper	126
Saffron Risotto D, V Sautéed Farmed Mushroom, Parmesan Espuma	128
Risotto with Carabineros Prawn Tartare G, D, SF, CR Fine Pea Purée, Prawn Oil	190
Aged Perak Duck Breast G, D, E, A Orange Liqueur Sauce, Mushroom Cannelloni	190
BBQ Beef Short Rib D, A Spicy Beef Floss, Creamy Polenta, Grilled Vegetable	220
Oven-Roasted Chicken Breast G, D, E, A Stuffed With Ricotta Cheese And Spinach, Smoked Eggplant Pul	244 rée
Veal Tenderloin D, A Black Pepper Sauce, Cauliflower Purée	361
Devesa Argentinian Beef Wellington G, D, E Recommended for 2 guests, please allow thirty to forty-five minutes cooking time. Buttered Asparagus, Black Peppercorn Sauce	456
Australian Lamb Rack G, D, E Recommended for 2 guests, please allow twenty to thirty minutes cooking time. Potato Patties, Mint Sauce, Lamb Jus	456
Grilled Spanish Octopus G, D, N Pickled Onion, Octopus Croquette, Romesco Sauce	80
Barramundi Fish Fillet G, D, N, F, SF, ST, A Capers, Mushroom, Tomato Broth	189
Herb-Crusted Black Cod G, D, N, F, SF, ST, A Green Asparagus, Clams, Martini Bianco Sauce	271
Oven-Roasted Turbot Fillet G, D, F, A Buttered Garden Vegetables, Garlic Potatoes	412
Shell-less Fresh Saba Lobster G, D, ST, SF, CR, A Tourné Potato, Kai Lan Broccoli, Green Asparagus, Spicy Sauce	422