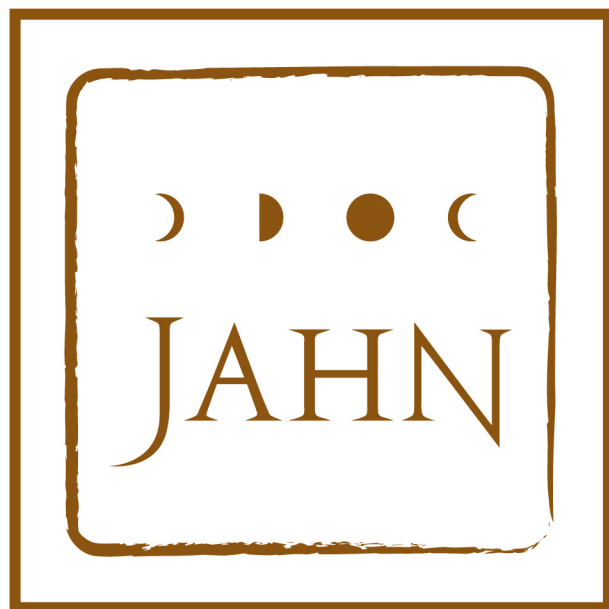




TO START

CHOPPED SALAD 725

Butter Lettuce, Avocado, Apple, Blue Cheese, Croutons &
Red Wine Vinaigrette

FRENCH ONION SOUP 850

Puff Pastry, Butter Braised Onions, Cognac, Comte & Thyme
Scented Veal Broth

CHILLED YELLOW CURRY MUD CRAB 1,100

Poached Mud Crab, Crème, Fraiche, Cucumber, Long Bean &
Rice Crackers

PIGS HEAD TERRINE 850

Soy Braised Locally Reared Pigs Head with Spicy Green
Mango Salad

BLACK ANGUS STEAK TARTARE 940

Hand Diced Raw Beef, Crispy Mirin Rice, Nam Jim Jaew
Spring Onion & Caviar

ROCK LOBSTER SALAD. 1,240

Betel Leaf, Roasted Macadamia Nuts, Tamarind, Lime &
Toasted Coconut

HOUSE SMOKED TASMANIAN SALMON 850

Horseradish Sour Cream, Salmon Skin Chip, Keta Caviar &
Lime Dressing

WHITE PRAWN & POMELO. 875

Blow Torched White Prawn, Avocado, Radish, Fennel With
Tamarind Glaze

HALF SHELL HOKKAIDO SCALLOPS. 1,000

Pan Seared Scallops, Homemade Black Pudding, Charred Leek &
Garlic Chive Jus Gras

LINE CAUGHT SQUID 725

Charcoal Grilled Squid, Salted Duck Egg Black Curry &
Garlic Chive Oil

THE CUTS

JACK'S CREEK GRAIN FED TENDERLOIN 3,000
280g

JACK'S CREEK GRAIN FED SIRLOIN. 2,650
300g

OBE ORGANIC GRASS FED RIB EYE 3,150
450g

AUSKOBÉ GOLD 9 SCORE PURE BREED WAGYU TENDERLOIN. 4,880
225g

AUSKOBÉ GOLD 9 SCORE PURE BREED WAGYU RIB EYE 5,150
280g

HOKKAIDO A4 SIRLOIN 5,380
220g

JACK'S CREEK GRAIN FED PRIME RIB. 8,400
1.4kg (for two people)

TOP PADDOCK GRASS FED LONG LAMB CHOPS 2,750
520g

ROBERT COLLINSONS VEAL CUTLET 2,750
250g

GRILLED ROCK LOBSTER. 3,880
800g

MISO MARINATED WILD HALIBUT 2,150
250g

LEADER TIGER PRAWNS 2,880
600g

KLONG PHAI FARM FREE RANGE CHICKEN CHASSEUR 3,650
1kg (for two people)

Providence & Sustainability -Intensive industrial farming is cruel.
All of our animals are humanely treated and live a stress free and happy life.

SAUCES

TRUFFLE HOLLANDAISE	MUSHROOM
BÉARNAISE	PAPAYA BBQ
PEPPERCORN	CHARRED NAM JIM JAEW

ACCOMPANIMENTS

TOM YUM SPICED ONION RINGS.	275
CREAMED SILVER BEET SPINACH	275
TRUFFLE MAC & CHEESE.	400
BLUE CHEESE SALAD	350
ASPARAGUS BROWN BUTTER.	375
EDAMAME “A LA FRANÇAISE” WITH HOUSE SMOKED GUANCIALE. . . .	275
RED CHEDDAR CHEESE RÖSTI & FRIED DUCK EGG	275
POTATO, COMTE & SMOKED BACON GRATIN	350
OYSTER MUSHROOMS & MACADAMIA.	275
FRENCH FRIES.	275

DESSERTS

NITRO PINEAPPLE SUNDAE.	650
Roasted Pineapple, Coconut, Rum, Meringues & Coffee Honey	
THAI TEA DOUGHNUTS.	480
Cinnamon Sugar, Red Tea Diplomat Cream & Black Sesame Ice Cream	
DULCE CHOCOLATE PARFAIT	530
Roasted Banana Caramel, Coconut Dacquoise & Spun Sugar	
PASSION FRUIT TART.	480
Cashew Praline, Coconut Yogurt & Mulberry Sorbet	
VALRHONA HOT CHOCOLATE PUDDING.	740
Hot Baked Chocolate Pudding with Vanilla Bean Ice Cream	
APPLE TART TATIN.	1,320
Caramelized Apples Baked in Puff Pastry with Vanilla Bean Ice Cream & Kaffir Lime Custard (for two people - please allow 20 minutes)	

TO MATCH DESSERTS

LIMONCELLO.	340
GRAND MARNIER	475
DISARONNO AMARETTO.	800
KAHLUA.	365
FRANGELICO.	465
BAILEYS IRISH CREAM	375
GRAPPA CASTELLO DI BARBARESCO	450
TAYLORS FINE TAWNY PORT, PORTUGAL NV.	440