

APPETISERS

Wagyu Tartare | \$28
Blackmore MB3 Eye Round, Capers, Shallot, Pepper Leaf, Cured Egg, Croissant
D, E, G

Caesar Salad | \$26
Romaine Lettuce, Anchovies, Pancetta, Parmesan, Egg
D, E, G, P, SH

Origin Kale Salad | \$24
Local Grown Kale, Avocado, Broccoli, Ginger, Miso, Tahini, Spiced Seeds
T, V 🌱

Crab Cakes | \$28
Old Bay, Tobiko, Lemon, Dill, Jalapeño Mayonnaise
D, E, G, SE, SH

Hokkaido Scallop | \$34
Kombu Butter, Cucumber, Sea Grapes
D, SH

Char Grilled Octopus | \$32
Handline Caught, Chickpea, Peppers, Green Tomato, Lime, Walnut
SH, T 🌱

Grilled Tiger Prawn | \$32
Coconut, Curry, Chilli, Sesame, Spring Onion, Wild Rice
A, D, SH 🌱

Crispy Pork Belly | \$30
Cannellini Bean, Pancetta, Tomato, Gremolata, Salsa Verde
P

Soup Du Jour | \$16
Chef’s Soup Of Choice
D, V

Seafood Bisque | \$36
Tiger Prawn, Mud Crab, Crème Fraiche, Chive
A, D, SH

GRILLED STEAKS

Our beef is grilled over a combination of iron bark wood and charcoal at 400 degrees celsius, giving a charred finish adding a depth of flavour to our meats. All steaks are served with our house-made jus, smoked bone marrow and charred spring onions with soy butter (A, D).

SINGLE CUT

Linz Heritage 300g | \$82
USDA Prime Angus, Corn Fed, Illinois, Striploin

Little Joe 300g | \$88
Angus, Grass Fed
Northern Victoria, Ribeye MB4+

Sanchoku 200g | \$88
Full Blood Wagyu, Grain Fed
Queensland, Tenderloin MB5+

OBE Organic 200g | \$58
Grass Fed, Lake Eyre Basin, Tenderloin

Satsuma 200g | \$138
A5 Kuroge Wagyu, Rice Plant Fed, Striploin

W.Black 200g | \$58
Full Blood Wagyu, 350 days Grain Fed, NSW, Hanging Tender

Robbin’s Island Wagyu 200g | \$78
Full Blood Wagyu, 500 Days Grain Fed, Tasmania, Rump Cap MB7+

LARGE CUTS FOR SHARING

Tender Valley T-Bone 1kg | \$169
Black Angus, 220 Days Grain Fed
NSW, T-bone MB4+

Westholme | \$228 per kg
Cross Bred Wagyu, 330 Days Grain Fed
Queensland, O.P. Ribeye MB4+

Please allow a minimum of 45 minutes cooking time for the above.

Meat Sharing Platter | \$248
Chef’s Selection Of Special Cuts
A, D

SAUCES

Peppercorn
A, D

Mushroom
A

Selection of Mustards

MAINS

Roasted Spring Chicken | \$42
Sourdough Stuffing, Crushed Potato, Salsa Verde, Lemon
D, G 🌱

Kinross Station Lamb Rack | \$68
Southern NSW Lamb, Burnt Cauliflower, Green Chilli, Cumin, Coriander, Pistachio
D, T

Iberico Pork Chop | \$48
Panko Fried, Cabbage, Green Tomato, Mustard
D, E, G, P

Pan Seared Barramundi | \$40
Aubergine, Tomato, Thyme, Pumpkin Seed
D, SE 🌱

Catch Of The Day (Market Price)
Cooked Over Coals, Cucumber, Tomato, Mint, Parsley, Lemon
D, SE 🌱

Cauliflower Steak | \$28
Burnt Cauliflower, Toasted Almond, Onion Jus
D, T, V

Hand Cut Pasta | \$26
House Made Pappardelle, Mushroom X.O., Spring Onion
A, D, E, G, V

(Add Butter Poached Boston Lobster Tail | \$32)
D, SH

Braised Beef Cheek | \$48
Arborio Rice, Merlot, Charred Peppers, Gremolata
A

SIDES

Fried Brussels Sprouts | \$14
O.G. Spice, Mustard, Lime
V

Fried Rice | \$14
Turmeric, Red Onion, Chilli, Fried Shallot, Fermented Shrimp
SH

Grilled Asparagus | \$14
Whipped Tofu, Chilli, Sesame
V

Mashed Potato | \$14
Butter, Cream, Chive
D

Hand Cut Fries | \$14
Smoked Aioli
E, V

Charred Carrots | \$14
Pumpkin Seed, Honey, Butter, Dill
D, V

Creamy Spinach | \$14
Nutmeg, Parmesan, Breadcrumb
D, G, V

Mac & Cheese | \$14
Béchamel, Mozzarella, Chive
D, E, G

开胃菜

和牛鞑靼 \$28 Blackmore MB3 和牛牛腿眼肉、刺山柑、红葱胡椒叶、鹌鹑蛋、羊角面包 D, E, G	北海道扇贝 \$34 昆布黄油、黄瓜、海葡萄 D, SH	脆皮五花肉 \$30 白腰豆、意式培根、番茄、意式综合香草料 P
凯撒沙拉 \$26 罗马生菜、凤尾鱼、意式培根、帕玛森奶酪、鸡蛋 D, E, G, P, SH	炭烤章鱼 \$32 弗里曼特尔章鱼、鹰嘴豆、胡椒、绿番茄、青柠、核桃 SH, T 🌱	当日例汤 \$16 主厨精选靓汤 D, V
有机羽衣甘蓝沙拉 \$24 当地种植羽衣甘蓝、牛油果、西兰花、生姜、味噌芝麻酱、香料籽 T, V 🌱	烤虎虾 \$32 椰子、咖喱、辣椒、芝麻、香葱、野米 A, D, SH 🌱	海鲜浓汤 \$36 虎虾、泥蟹、法式酸奶油, 韭菜 A, D, SH
蟹饼 \$28 老湾、飞鱼籽、柠檬、茼萝、墨西哥辣椒蛋黄酱 D, E, G, SE, SH		

木炭烧烤牛排

我们的牛排采用铁皮木与炭火结合，在摄氏400度高温下烧烤，表面带有焦香，赋予肉质更深层次的风味。所有牛排均搭配自制肉汁、烟熏骨髓，以及酱油黄油烤香的春葱一起上桌。（含致敏原：A，D）

单份牛排

美国林茨遗产 300克 \$82 美国农业部 USDA 认证顶级玉米饲安格斯 伊利诺伊州，西冷	澳洲 Little Joe 和牛 300克 \$88 草饲安格斯 维多利亚北部，MB4+ 肋眼	澳洲 Sanchoku 和牛 200克 \$88 全血和牛，谷饲 昆士兰州，MB5+ 里脊	OBE有机牛肉 200克 \$58 草饲，艾尔湖流域，牛里脊肉
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萨摩和牛 200克 \$138 A5 黑毛和牛，稻米饲养，西冷牛排	澳洲 W. Black 和牛 200克 \$58 全血和牛，350天谷饲新南威尔士州，封门柳	罗宾岛和牛 200克 \$78 全血和牛，500 天谷饲，塔斯马尼亚，臀盖 MB7+
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多人分享牛排

澳洲嫩谷 1公斤 \$168 黑安格斯，220天谷饲 新南威尔士州，MB4+ T 骨牛排	澳洲 Westholme 精品和牛 \$228 (每公斤) 全血和牛，330天谷饲 昆士兰州，MB4+ 短骨肋眼	双人烤肉拼盘 \$248 主厨精选部位牛排 A, D	酱汁 胡椒酱 A, D
以上餐品需要至少45分钟的烹饪时间，感谢您的耐心等待。			蘑菇酱 A
			精选芥末酱

主菜

烤鸡 \$42 酸面团馅料、土豆泥、墨西哥绿莎莎酱、柠檬 D, G 🌱	香煎澳洲肺鱼 \$40 茄子、番茄、百里香 D, SE 🌱	手切意面 \$26 自制宽意面、蘑菇 X.O. 酱、香葱 A, D, E, G, V
澳洲 Kinross Station 小羊排 \$68 新南威尔士州南部出产羔羊排、焦烤花椰菜、青辣椒、小茴香、香菜 D, T	当天捕捞海鲜（市场价） 炭火烧烤 黄瓜、番茄、薄荷、欧芹、柠檬 D, SE 🌱	(加黄油煮波士顿龙虾尾 \$32) D, SH
香炸伊比利亚猪排 \$48 酸奶、日式面包糠、卷心菜、青番茄、芥末 D, E, G, P	烤椰菜花 \$28 焦花椰菜、烤杏仁、洋葱汁 D, T, V	红烧牛颊肉 \$48 阿伯里奥大米，梅洛，烤辣椒，香草味 A

配菜

炒球芽甘蓝 \$14 O.G. 调味料、芥末、青柠 V	烤芦笋 \$14 豆腐奶油、辣椒、芝麻 V	手切薯条 \$14 烟熏蒜泥蛋黄酱 E, V	奶油菠菜 \$14 肉豆蔻、帕尔马干酪、面包屑 D, G, V
炒饭 \$14 姜黄、红洋葱、辣椒、炸葱、虾酱 SH	土豆泥 \$14 黄油、奶油、韭菜 D	烤胡萝卜 \$14 南瓜籽、蜂蜜、黄油、茼萝 D, V	奶酪通心粉 \$14 白汁, 马苏里拉奶酪, 细香葱 D, E, G