

## BREADS & SNACKS

Warm Marinated Olives (GF, DF, NF) . . . . .	12	Edamame, charred, black lava salt, furikake . . . . .	13
Warm Sourdough Cob, parmesan oil . . . . .	15	Karaage Chicken, free-range chicken, garlic, ginger, sake, soy, chilli mayo . . . . .	16
Freshly Baked Garlic Sourdough, grated cheddar, cultured butter . . . . .	18	Whipped Ricotta, hot honey & chilli, charred sourdough . . . . .	18

## OYSTER SELECTION

CHILLED	3 OYSTERS – \$21   6 OYSTERS – \$36   12 OYSTERS – \$60	HOT	
Natural w/ mignonette, fresh lemon (GF, DF, NF)		Kilpatrick, belly bacon, umami sauce (GF)	
French vinaigrette, dijon, cornichon (GF, DF, NF)		Mornay, aged cheddar, Pernod, crispy brioche	
Chilli & sesame cucumber dressing (GF, DF, NF)		Tempura, wasabi crème, mustard leaf	
Chilled Oyster Tasting Plate (18) – 6 of each . . . . .	98	Hot Oyster Tasting Plate (18) – 6 of each . . . . .	98

## ENTRÉE

Tuna Ceviche (3) . . . . .	24	Wagyu & Chorizo Meatballs . . . . .	24
Atlantic tuna, crispy cones, chilli sesame dressing, fresh lime, tuna cream, edamame		Wagyu & Chorizo Meatballs, spiced tomato, smoked provolone, crusty bread (GFO, DFO)	
Sashimi . . . . .	32	Arancini (3) . . . . .	23
Premium loin cuts of Tuna & Salmon, Japanese-Peruvian Nikkei Sauce (GF, DF)		Mushroom duxelle, truffle mayo, Grana Padano	
Beef Carpaccio . . . . .	25	Pan-Fried Prawns . . . . .	28
Tonnato sauce, lilliput capers, fried shallots, wasabi peas, EVOO		Garlic butter, chilli, parsley, charred sourdough (GFO)	
Stracciatella . . . . .	24	Crispy Calamari . . . . .	23
Deconstructed burrata, roasted almond pesto, marinated peppers, fried saltbush, charred sourdough (V, GFO)		Dressed watercress, wasabi aioli	
Duck Roll-ups (2) . . . . .	26	Baked Brie . . . . .	26
Confit duck, foie gras, thyme, garlic, shallots, lilliput capers		Jersey milk double brie, filo pastry, caramelised apple, Szechuan honey, vincotto, pistachio (V)	

## SPECIALTY STEAKS, SEAFOOD & RIBS

Barramundi . . . . .	44	Snapper . . . . .	48		
Simply pan-fried, lemon beurre blanc		Abalone cream, lilliput capers			
Atlantic Salmon . . . . .	46	Tuna Steak . . . . .	52		
Flame-finished, miso glaze		Sesame-crust, "Nuoc Cham"			
Eye Fillet (AMH Grass-fed MB2+) . . . . .	42   300g . . . . .	65	Scotch Fillet Centre Cut (Beef City Platinum Grain-fed MB3+) . . . . .	250g . . . . .	55
Rump (Diamantina Grain-fed MB2+) . . . . .	35   400g . . . . .	60	Centre Cut Wagyu Rostbiff (Diamantina Grain-fed MB8-9) . . . . .	200g . . . . .	69
Spinalis (Beef City Platinum Grain-fed MB3+) . . . . .	250g . . . . .	75	USA-Style Half Rack . . . . .		48

## SIDES \$10 EACH OR 4 FOR \$30

Please select two of Chef's complimentary sides to accompany your steak, seafood & ribs selection.

Iceberg Heart Green goddess dressing, parmesan	Chef's Slaw Red onion, salad cream, fresh herbs	Mashed Potato Fried shallot, chives	Golden Fries Sea salt
---	--	--	--------------------------

## SAUCES - \$5 EACH

Chilli Caramel | Red Wine | Peppercorn | Mushroom | Singapore Black Pepper & Szechuan | Lemon Beurre Blanc | Abalone Cream & Lilliput Capers

## TO SHARE

PROTEINS	Please select one complimentary side.	SIDES	
1kg Lamb Shoulder . . . . .	95	Mediterranean Shopska Salad . . . . .	21
Slow-cooked, garlic, lemon, oregano, olive oil		Cucumber, tomato, red onion, bullhorn pepper, feta, olive oil	
Tomahawk Steak (per 100g) . . . . .	16	Caesar Salad . . . . .	23
Diamantina grain-fed beef, chargrilled, carved off the bone		Poached egg, bacon, croutons, ortiz dressing	
Brochette of Angus Eye Fillet . . . . .	98	Wagyu Crispy Colcannon Potatoes . . . . .	21
Half-metre skewer, chargrilled, seasonal vegetables, salsa criolla, warm pita		Roasted Cauliflower & Broccoli . . . . .	19
		Maple syrup, chilli jam	

## FAVOURITES

Mushroom Lasagne . . . . .	40	Crab Lasagne	
Wild mushroom & thyme, creamy truffle sauce, fresh parmesan, chives (V)		Entree . . . . .	39   Main . . . . .
Zazu Beef Schnitzel . . . . .	36	Gillian Hirst's famous sand crab lasagne, abalone cream, parmesan, black caviar	68
Premium wagyu, creamed potatoes, garlic beurre blanc		Wagyu Cheeseburger & Fries . . . . .	29
Roast Chicken . . . . .	42	Double wagyu beef patties, double American cheddar, baked brioche, pickled onion, roasted garlic aioli (ADD: Egg 4   Belly Bacon 6)	
Confit breast of chicken, duy puy lentils, fondant potato, pancetta			
Chef's Vegan Special . . . . .	MP		
Please ask your server about today's vegan option			

## YOU KNOW YOU WANT TO

Chocolate Fondant . . . . .	23	Cheese Artisan Selection . . . . .	11.50 (per piece)
Dulce de leche, vanilla bean ice cream, candied hazelnuts		Saint Agur Blue // White Savourine Goat's Milk //	
Classic Crème Brûlée . . . . .	22	L'Artisan Extravagant Triple Cream // English Farmhouse Cheddar	
Silky vanilla custard, crispy sugar		Served with local honey, cold poached figs, green apple, crackers	
Crêpes Suzette (for two) . . . . .	34	Espresso Martini . . . . .	22
or \$2pp when you buy a main course & entrée (minimum 2 guests)		Vodka, Kahlua, espresso, agave	
French wafer thin pancakes, Grand Marnier sauce, caramelised orange, kiss of butter, vanilla ice cream		Salted Caramel White Russian . . . . .	22
GF = GLUTEN FREE* DF = DAIRY FREE V = VEGETARIAN		Vodka, Kahlua, cream, caramel sauce, sea salt	

\*Our GF products are free from gluten, but we cannot guarantee that products sourced from third-party manufacturers are completely free from cross-contamination.