

Father's Day

3-course

100 PP | ENTRÉE, MAIN AND DESSERT

Your choice of entrée, main and dessert, plus one side to share between two people. Upgrades available.

2-course

90 PP | ENTRÉE & MAIN OR MAIN & DESSERT

Your choice of entrée and main OR main and dessert, plus one side to share between two people. Upgrades available.

Entrée

OYSTERS

NATURAL - 4 PER SERVE | lemon (GF) (A)

STEAK TARTARE

Finely diced eye fillet with cornichon and shallots, egg yolk gel, freshly shaved horseradish, served with cayenne salted potato crisps (GF)

RUEBEN BRISKET SLIDER

Smoked wagyu brisket, sliced Monterey Jack cheese, sauerkraut, pickles, spiced mayo

PANKO CHICKEN

Panko crumbed chicken bites served with jalapeño mayo

PORK BELLY

Crispy pork belly, chilli caramel sauce, Asian slaw (GF)

CORN & CHORIZO ARANCINI

Serve of four house-made corn and chorizo arancini with chimichurri mayo

PRAWNS

Grilled prawns, chilli crunch, chives, served with char-grilled sourdough (I)

HALLOUMI

Pan-fried halloumi, roasted beetroot, rocket pesto, candied walnuts (GF) (V)

SNAPPER CEVICHE

Snapper ceviche, cucumber, tomato, red onion, coriander, avocado puree, Tajin sour cream, crispy corn tortilla (GF) (A)

SPINACH & RICOTTA GNUDI

House-made spinach and ricotta naked ravioli served on sugo, shaved parmesan (GF) (V)

EGGPLANT CHIPS

Crumbed eggplant chips, chermoula yogurt (V)

Grill and upgrades

Served with fries or mash and one sauce

PORTERHOUSE 300G		SCOTCH FILLET 300G	+15	WAGYU PORTERHOUSE 250G MS6+	+35
T-BONE 400G	+5	DRY AGED RED WINE PORTERHOUSE	+15	RIB EYE 600G	+50
EYE FILLET 250G	+10	DRY AGED GIN & ROSEMARY SCOTCH FILLET	+35	WAGYU SCOTCH FILLET 300G MS9+	+65

SEAFOOD (A) AUSTRALIAN (I) INTERNATIONAL (M) MIXED | Please let your waiter know of any dietary requirements and we will do our best to accommodate.

While we offer gluten free options, our kitchen is not a dedicated gluten free facility. All ingredients may not be listed in descriptions, please notify staff on ordering of any allergies or intolerance.

Main

BARRAMUNDI

Pan fried barramundi, celeriac puree, brussel sprouts, pancetta, charred onions, citrus emulsion (GF) (A)

WAGYU BRISKET MS5+

Smoked wagyu brisket, house-made corn bread, Adobo sauce, sweetcorn salsa, pickles

CHICKEN BREAST

Pan fried chicken breast, crispy skin, pumpkin puree, smashed chat potatoes, pepita seeds, chicken jus (GF)

OYSTER BLADE STEAK MS3+

200g Pinnacle oyster blade, 36-hour sous vide, grilled and cooked medium, served with horseradish cream, broccolini, chat potatoes, red wine jus (GF)

LAMB SHOULDER

Braised lamb shoulder with Moroccan spices, pearl cous cous, crumbed eggplant chips, parsley pomegranate salad, chermoula

GNOCCHI

Pan fried house-made gnocchi tossed with confit duck leg, mushrooms, peas and parmesan

PUMPKIN

Roasted pumpkin, crumbed eggplant chips, pepita seeds, parsley pomegranate salad, chermoula (VEGAN)

Dessert

CHOCOLATE BROWNIE

Warm chocolate brownie, Biscoff sauce, salted caramel ice cream, honeycomb (V)

COFFEE CRÈME BRÛLÉE

Espresso crème brûlée, hazelnut praline, mascarpone cream, Pedro Ximenez syrup (GF)

DONUTS

House-made donuts, warm thyme honey, candied walnuts, yoghurt and cinnamon ice cream (V)

CHERRY TART

Soaked sponge, cocnut parfait, warm white chocolate foam, sour cherry gelato (V)

Sides

BRUSSEL SPROUTS

Pancetta, honey, sherry vinegar (GF)

CORN RIBS

Fried with cayenne salt and Adobo mayo (GF) (V)

PUMPKIN

Roasted with spiced honey yogurt, pepitas (GF) (V)

SEASONED FRIES

Dusted with 'ACA' spice (GF) (V)

ASIAN SLAW

Wombok, carrot, coriander, red onion, mint, palm sugar dressing (GF) (V)

MASH POTATO

Melted bone marrow butter (GF)

MAC N CHEESE

Topped with bacon crumb

Sauce

ADDITIONAL SAUCE OR BUTTER 5 EA

MUSHROOM | TRUFFLE BUTTER | BÉARNAISE | PEPPERCORN | GARLIC BUTTER | BLUE CHEESE | RED WINE JUS | 'ACA' BBQ | CHIMICHURRI