

To Eat

CHOOSE ENTREE & MAIN OR MAIN & DESSERT

ENTREE

PANKO CHICKEN AND CORN & CHORIZO ARANCINI

Served with jalapeño mayo & chimichurri mayo

MAIN COURSE

CHICKEN BREAST

Pan fried chicken breast, crispy skin, pumpkin puree, smashed chat potatoes, pepita seeds and a chicken jus **GF**

A CUT ABOVE BURGER

Wagyu beef patty, Monterey Jack cheese, thick cut Maple bacon, pickles, cos lettuce & BBQ sauce on a milk bun served with seasoned fries

WAGYU BRISKET

Smoked Wagyu brisket, corn bread, Adobo sauce, pickles & sweetcorn salsa

GNOCCHI

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

DESSERT

CHOCOLATE BROWNIE

Warm chocolate brownie, Biscoff sauce, salt caramel ice cream, honeycomb **V**

COFFEE CRÈME BRÛLÉE

Espresso crème brulee, hazelnut praline, mascarpone cream, Pedro Ximenez syrup **GF**

DONUTS

House-made donuts, warm thyme honey, candied walnuts, yoghurt & cinnamon ice cream **V**

CHERRY TART

Soaked sponge, coconut parfait, warm white chocolate foam, sour cherry gelato **V**

(v) Vegetarian (gf) Gluten Free (While we offer gluten-free options, our kitchen is not a dedicated gluten-free facility)

Please note: All ingredients may not be listed in the description.

Notify staff on ordering of any allergies or intolerance.

To Drink

COCKTAILS

ELDERFLOWER GIMLET - Gin, elderflower syrup, lime juice

MARGARITA - Tequila, triple sec, lime juice, sugar syrup

RUBY ROSE MARTINI - Gin, rose syrup, lime juice, cranberry juice

LYCHEE MARTINI - Vodka, lychee liqueur, lemon juice, sugar syrup, lychee syrup

COOK'S CUP - Vodka, Aperol, lime juice, passionfruit syrup, pineapple juice

BELLINI'S

Flavoured liqueur flavoured puree & Sparkling wine

Choose from:

Passionfruit, Blueberry, Strawberry or Peach

BEER

Kronenburg '1664' Schooner

MOCKTAILS

GET HOME SAFE - Passionfruit puree, fresh mint, lime juice, Sprite

SILK ROSE - Cranberry juice, mango syrup, rose syrup & lime juice

VIRGIN COLADA - Coconut puree, pineapple juice, lemon juice & almond syrup

WINES

Sparkling, Moscato, Sauvignon Blanc, Chardonnay, Pinot Grigio, Rose, Pinot Noir, Cabernet Sauvignon, Shiraz

Keep it Classy!

A Cut Above practices responsible service of alcohol and provides a safe environment for its patrons. Service will be refused if a person is or appears to be intoxicated.
No double-parking on cocktails.

Last drink order 15 minutes before session ends

Restaurant closes at 3.30pm