

Set Menu

3 - COURSE - \$95PP

Entrée, Main & Dessert
per person with 1 side to share between 2 people

(Applicable option for upgrades)

2 - COURSE - \$85 PP

Entrée & Main OR Main & Dessert
per person with 1 side to share between 2 people

(Applicable option for upgrades)

Tasting Menu - \$135pp

ADD ON MIXOLOGY - \$65pp

1ST COURSE

Oysters, salmon roe, lime infused olive oil, chives

Mixology: Penfolds NV Champagne glass

Champagne, France

2ND COURSE

Kingfish Ceviche in Nori Cone, yuzu kocho mayo, finger lime

Mixology: Southside Cocktail

Tanqueray Gin, lime juice, sugar syrup, mint, soda

3RD COURSE

Spinach & Ricotta Gnudi, basil and cashew pesto

Mixology: Barone Ricasoli Chianti glass

Tuscany, Italy

4TH COURSE

Sher Wagyu Rump, zucchini, lemon & oregano salad, tapioca cayenne crisp

Option upgrade: Wagyu Porterhouse \$10pp

Mixology: Serengale Merlot, Cabernet Sauvignon glass

Beechworth, VIC

DESSERT

Banoffee Pavlova, banana ice cream, mascarpone cream, espresso gel, miso caramel

Mixology: Salted Caramel Old Fashioned Cocktail

Don Julio añejo tequila, salted caramel syrup & chocolate bitters

Please note: mixology wines are 75ml & cocktails are full size

Entree

OYSTERS (4 TO A SERVE)

NATURAL -With lemon **gf**

SCALLOPS

Serve of three pan fried scallops, charred pea mayo, bacon jam, chive oil & squid ink wonton

PANKO CHICKEN

Panko crumbed chicken bites served with jalapeño mayo

PORK BELLY

Crispy pork belly with a chili caramel sauce & Asian slaw **gf**

PEA & ARTICHOKE ARANCINI

Serve of four house-made pea & artichoke arancini with minted yoghurt **v**

PRAWNS

Grilled prawns served with cowboy butter and topped with chili jam, served with char-grilled sour dough

HALLOUMI

Pan fried halloumi with za'atar compressed watermelon, mint, pickled watermelon rind, pomegranates & a honey dressing **v | gf**

EYE FILLET TATAKI

Thinly sliced eye fillet, flash grilled & served with a 63°C egg, sesame, spring onion, edamame, daikon, pickled shallots & spicy lemon dressing **gf**

KINGFISH CEVICHE

Thinly sliced kingfish, green mango salad, shallots, kaffir lime leaves, chili, coriander, mint & toasted coconut **gf**

CAULIFLOWER KICKERS

Pakora cauliflower florets, hommus, cayenne salt & minted yoghurt **v | gf**

From the Grill

All grill items are served with your choice of mash potato OR French fries & one sauce OR butter

PORTERHOUSE

300g

T-BONE

400g

EYE FILLET

250g

SCOTCH FILLET

300g

DRY AGED RED WINE PORTERHOUSE

300g

DRY AGED GIN & ROSEMARY SCOTCH FILLET

300g

WAGYU PORTERHOUSE

250g marble score 6+

RIB EYE

600g

WAGYU SCOTCH FILLET

300g marble score 9+

Sauces

Additional sauce or butter - 5ea

Mushroom | Truffle Butter | Béarnaise | Peppercorn | Garlic Butter |

Blue Cheese | Red Wine Jus | 'ACA' BBQ | Chimichurri

Main

SALMON

Pan fried Atlantic salmon fillet, chat potatoes, charred pea mayo, prosciutto, green Goddess salad & tapioca crisps **gf**

WAGYU BRISKET

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

BEEF SHORTRIB

Boneless beef shortrib served with a piquillo pepper puree, potato croquettes, charred corn and red onion salad & BBQ jus

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**

PORK RIB EYE

Herb & parmesan crumbed Pork rib eye, apple brandy jus, salsa verde, apple jalapeño slaw

LAMB SHOULDER

Braised Lamb shoulder, hommus, Fattoush salad, sumac goat's yoghurt, radishes & pomegranate dressing

PRAWN LINGUINE

Pan fried prawns with zucchini, cherry tomatoes, preserved lemon butter, linguine and chili jam

CAULIFLOWER

Roasted cauliflower, hummus, pakora florets, Fattoush salad and minted yoghurt **v**

Sides

SEASONED FRIES

Dusted with 'ACA' spice **v | gf**

MASH POTATO

Melted bone marrow butter **gf**

MAC N CHEESE

Topped with bacon crumb

BROCCOLINI

Broccolini, smoked almond & bacon pesto **gf**

ASIAN SLAW

Wombok, carrot, coriander, red onion, mint & a palm sugar dressing **v | gf**

CORN RIBS

Fried corn ribs, cayenne salt & Adobo mayo **v | gf**

ASPARAGUS

Pan fried asparagus, balsamic egg foam, parmesan **v | gf**

Desserts

CHOCOLATE FONDANT

Warm chocolate fondant, milk chocolate sauce, biscuit crumb, biscoff ice cream **v**
(Please allow 15 minutes cooking time)

PANNACOTTA

Honey pannacotta, fig compote, burnt meringue, orange gel **v | gf**

SEMIFREDDO

White chocolate semifreddo, strawberries, shortbread crumb & matcha ice cream **v**

LAMINGTON

Chocolate ganache, mascarpone cream, cherry gel, coco pop crunch & coconut sorbet **v**

CHEESE BOARD

Chef's selection of 2 cheeses, lavosh, fruit & condiments