



A Cut Above

BAR & GRILL

Set Menu

3 - COURSE - \$95 PP

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)

Entree

OYSTERS (4 TO A SERVE)

NATURAL -With 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 (2 TO A SERVE)

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 with a chili caramel sauce & Asian slaw *GF*

CORN & CHORIZO ARANCINI

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

PRAWNS

Grilled Prawns, chilli crunch, chives, served with char-grilled sour dough *(I)*

HALLOUMI

Pan fried halloumi, roasted beetroot, rocket pesto and candied walnuts *GF / V*

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*

SNAPPER CEVICHE

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

EGGPLANT CHIPS

Crumbed Eggplant Chips with chermoula yoghurt *V*

** Set menu for adults only*

** Kids menu available for children 12 years and under*

**No cakeage fee for groups on set menu*

**Please note: Meals will be served to the seat in which you ordered*

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

Seafood - (A) Australian (I) International

(M) Mixed Australia & International

Please note: All ingredients may not be listed in the description. Notify staff on ordering of any allergies or intolerance.

Main

BARRAMUNDI

Pan Fried Barramundi, celeriac puree, Brussels sprouts and pancetta, charred onions, citrus emulsion *GF (A)*

WAGYU BRISKET

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

CHICKEN

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

From the Grill

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

PORTERHOUSE

300g

EYE FILLET

250g

SCOTCH FILLET

300g

DRY AGED SRIRACHA PORTERHOUSE

300g

DRY AGED ROSEMARY & ORANGE SCOTCH FILLET

300g

WAGYU PORTERHOUSE

250g marble score 6+

RIB EYE

600g

WAGYU SCOTCH FILLET

300g marble score 9+

+10

+15

+15

+30

+40

+50

+65

Sauce

Additional sauce or butter - 6ea

Red Wine Jus

Mushroom Jus

Truffle Butter

Béarnaise

Peppercorn Jus

Garlic Butter

Blue Cheese

'ACA' BBQ

Chimichurri

Sides

SEASONED FRIES

Dusted with 'ACA' spice *GF / V*

MASH POTATO

Melted bone marrow butter *GF*

CHAT POTATOES

Roasted chat potatoes with garlic butter & parmesan *GF / V*

MAC N CHEESE

Topped with bacon crumb

BRUSSEL SPROUTS

Brussel sprouts, pancetta, honey, sherry vinegar *GF*

CORN RIBS

Fried corn ribs, cayenne salt & Adobo mayo *GF / V*

ASIAN SLAW

Wombok, carrot, coriander, red onion, mint & a palm sugar dressing *GF / V*

PUMPKIN

Roast pumpkin, spiced yoghurt, pepitas *GF / V*

Desserts

CHOCOLATE BROWNIE

Warm Chocolate Brownie, Biscoff sauce, salt 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 & cinnamon ice cream *V*

CHERRY TART

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

CHEESE BOARD

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