

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 - \$125pp

ADD ON MIXOLOGY - \$65pp

1ST COURSE

Oysters in Kataifi, harissa mayo

Mixology: Margarita Cocktail

Tequila, Grand Marnier, lime juice, agave syrup

2ND COURSE

Pan Fried Scallops, zucchini spaghetti, gochugaru, lime & prawn oil dressing

Mixology: Sticks Pinot Grigio glass

Yarra Valley, VIC

3RD COURSE

Smoked Duck Breast, pomegranate and quinoa salad, beetroot, smoked almonds

Mixology: Shadowfax Pinot Noir glass

Macedon Ranges, VIC

4TH COURSE

Dry Aged Bourbon Porterhouse, sweet corn puree, charred onion, Cowboy Butter

Option upgrade: Wagyu Porterhouse \$20pp

Mixology: Yangarra Shiraz glass

McLaren Vale, SA

DESSERT

Chocolate Fondant, hazelnut chocolate sauce, crème fraîche

Mixology: White Chocolate & Raspberry Martini

666 'Butter' vodka, Chambord raspberry liqueur, white cacao liqueur, shaken with lemon juice & egg white. Garnished with white chocolate flakes

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 Japanese scallops, pea puree, braised leek, prosciutto crisps & panko crumbs

PANKO CHICKEN

Panko crumbed chicken bites served with jalapeño mayo

PORK BELLY

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

PUMPKIN ARANCINI

Serve of four house-made pumpkin arancini with pesto mayo **v**

PRAWNS

Grilled prawns served with red chimichurri and char-grilled sour dough

HALLOUMI

Pan Fried Aphrodite halloumi, olive puree, cherry tomato & caper salad **v | gf**

EYE FILLET TATAKI

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

SEARED TUNA

Sliced tuna seared with cumin, tomato, cucumber & oregano salad with a spicy lemon dressing, sour dough crisps

PUMPKIN

Roasted pumpkin, cauliflower hummus, grain salad, harissa, pepitas **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 BOURBON PORTERHOUSE

300g

DRY AGED MISO 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

BARRAMUNDI

Pan fried barramundi fillet, fondant potatoes & braised leek with a saffron butter sauce, leek oil & squid ink tapioca crisps **gf**

WAGYU BRISKET

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

VEAL SCHNITZEL

Parmesan & panko crumbed Veal, sauce Diane, fondant potatoes and a jalapeño Asian slaw

LAMB SHOULDER

Braised Lamb shoulder, roasted cauliflower hummus, sumac yoghurt, Kalamata olive puree with a freekah, tomato & cucumber salad

CHICKEN BREAST

Pan fried Chicken breast, celeriac puree, broccolini with preserved lemon butter & chicken jus **gf**

LINGUINE

VEGETARIAN - Asparagus, tomatoes, basil cashew pesto & pea puree **v**

PRAWN - Pan fried prawns, zucchini, cherry tomatoes, preserved lemon butter & chilli

Sides

SEASONED FRIES

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

MASH POTATO

Bone marrow butter **gf**

MAC N CHEESE

Topped with bacon crumb

ASPARAGUS

Pan seared asparagus, konbu yuzu butter emulsion, prosciutto & panko crumb

FREEKEH SALAD

Mixed grains, tomatoes, cucumber, pomegranate, parsley & mint on roasted cauliflower hummus with Sumac yoghurt **v**

ASIAN SLAW

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

CAESAR SALAD

Cos lettuce, pecorino, prosciutto crisps, white skinned anchovies, cured egg yolk & sour dough crisps **v | gf**

Desserts

PEANUT CARAMEL TART

Served with chocolate mousse & burnt honey ice cream **v**

GOLDEN TIMES

Caramelised white chocolate parfait, malted crumb, caramel, milk chocolate sauce **v**

PAVLOVA

Macadamia pavlova, whipped cream, mango coulis and seasonal fruits **v | gf**

'ACA' DUBAI CHOCOLATE

Our take on the Dubai chocolate bar, chocolate pannacotta, crispy kataifi, pistachio tahini sauce with a lime yoghurt ice cream **v**

CHEESE BOARD

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