

# Set Menu

## 3 - COURSE - \$100PP

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

(Applicable option for upgrades)

## 2 - COURSE - \$90 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, Yuzu granita served with finger lime **gf**

Mixology: *NV Val Frison Goustan Blanc de Noirs Champagne*

### 2ND COURSE

Kingfish ceviche, squid ink crisps, green chilli, coconut dressing, leek oil

Mixology: *2020 Rob Dolan Chardonnay*

### 3RD COURSE

Chicken Croquettes, seeded mustard mayo

Mixology: *Springtime Soulmates*

*Havana Club 3yo rum, strawberry & lavender syrups, fresh mint & lime juice,  
shaken and topped with Sprite*

### 4TH COURSE

House-made gnocchi, braised lamb, spinach puree

Mixology: *2023 Longhop 'Old Vine' Cabernet Sauvignon*

### 5TH COURSE

Char Grilled Eye Fillet, caramelised pumpkin, smoked goats curd, sauce Diane

Option upgrade: Wagyu Porterhouse \$20pp

Mixology: *2022 Head 'Old Vine' Shiraz*

### DESSERT

Pear and creme patisserie tart, poached pear, warm chocolate mousse,  
crème fraiche ice cream

Mixology: *Lavender Beez Neez cocktail*

*Adelaide Hill 78 Degrees gin, lavender syrup, honey & lemon juice*

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

# Entree

## OYSTERS (4 TO A SERVE)

**NATURAL** -With lemon **gf**

## PANKO CHICKEN

Panko crumbed chicken bites served with jalapeño mayo

## PORK BELLY

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

## MUSHROOM ARANCINI

Serve of four house-made mushroom arancini with salsa verde mayo **v**

## PORK & NDUJA SQUID

Braised Loligo squid, stuffed with pork & Nduja, cooked in sofrito sauce,  
served with char-grilled sour dough

## PRAWNS

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

## HALLOUMI

Pan fried Aphrodite halloumi, warm kalamata olive, red onion, parsley  
& preserved lemon 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 & a spicy lemon dressing **gf**

## TUNA CARPACCIO

Thinly sliced Yellowfin tuna, piquillo pepper dressing, capers, za'atar,  
sumac yoghurt & fried chickpeas **gf**

# 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 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

Red Wine Jus

Mushroom

Truffle Butter

Blue Cheese

Béarnaise

Peppercorn

Garlic Butter

'ACA' BBQ

Chimichurri

# Mains

## BARRAMUNDI

Pan fried barramundi fillet, cauliflower & kale puree, cumin chat potatoes & mustard oil dressing **gf**

## WAGYU BRISKET

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

## OYSTER BLADE STEAK MS3+

200g Pinnacle oyster blade, 36 hour sous vide, grilled and cooked medium, served with  
horseradish cream, broccolini & red wine jus **gf**

## DRY AGED DUCK BREAST

Pan fried duck breast with horseradish parsnip puree, charred cabbage, buckwheat granola,  
orange puree & buttermilk yuzu dressing **gf**

## LAMB PAPERDELLE PASTA

Braised lamb & sauteed mushrooms, fried sage & parmesan

## VEGETARIAN PAPERDELLE PASTA

Zucchini, pumpkin & olives tossed in sofrito sauce, parmesan **v**

# Sides

## FRENCH FRIES

Dusted with A Cut Above spice **v | gf**

## MASH POTATO

Melted bone marrow butter **gf**

## MAC N CHEESE

Topped with bacon crumb

## MIDDLE EASTERN VEGETABLES

Charred zucchini & squash on babaganoush topped with oregano & za'atar **v | gf**

## BEETROOT SALAD

Beetroot and quinoa with pomegranate dressing, walnuts, mint & goats fetta **v | gf**

## +5 ASIAN SLAW

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

## +10 BRUSSEL SPROUTS

Roasted Brussels sprouts and pancetta glazed with honey & sherry vinegar **v | gf**

## +10 PUMPKIN

Caramelized pumpkin in hazelnut brown butter, smoked goats curd & fried sage **v | gf**

## +30

# Desserts

## +40 CHOCOLATE FONDANT

Warm chocolate fondant, hazelnut chocolate sauce, praline crumble & crème fraiche ice cream **v**

## +50 BREAD & BUTTER PUDDING

Brioche bread & butter pudding, banoffee caramel, tea soaked sultanas & biscoff ice cream **v**

## +65 PEAR & PECAN CRUMBLE

Poached pears & roasted pecans topped with a brown sugar crumble, blackberry gel  
& maple ice cream **v**

## DIRTY CHAI-MISU

Coffee soaked sponge, cardamom yoghurt parfait, mascarpone cream & chai meringues topped  
with warm chocolate mousse **v**

## CHEESE BOARD

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