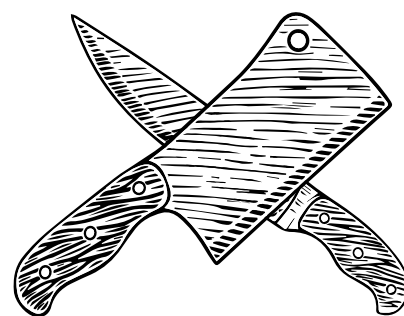




A Cut Above

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**

SCALLOPS

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

RUEBEN BRISKET SLIDER (2 TO A SERVE)

Smoked Wagyu brisket, sliced Monterey Jack cheese, pickles, sauerkraut & 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**

PEA & ARTICHOKE ARANCINI

Serve of four house-made pea & artichoke arancini with mint 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**

** 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)

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

Main

SALMON

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

PORK RIB EYE

Herb crumbed pork rib eye, apple brandy jus, salsa verde, apple jalapeño slaw

LAMB SHOULDER

Braised lamb shoulder, hummus, 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**

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+

Red Wine Jus

Béarnaise

Blue Cheese

Mushroom Jus

Peppercorn Jus

‘ACA’ BBQ

Truffle Butter

Garlic Butter

Chimichurri

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**

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 **v**