Set Menu

3 - COURSE - $100PP

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

(Applicable option for upgrades)

2 - COURSE - $90PP

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, blood orange & Campari granita, pomegranate

Mixology: Autumn Collins Cocktail

78 degrees Gin, Pomegranate syrup, cranberry juice, lime juice, & Tivo bloody Orange sparkling

2ND COURSE

Beef Shortrib Croquettes, smoky mayo

Mixology: Tommy's Margarita Cocktail

Patron Reposado Tequila, agave syrup, lime juice

3RD COURSE

Kingfish Ceviche, tomato, shallots, Penfolds Champagne foam, tapoica crisps

Mixology: Sticks Pinot Grigio glass

Yarra Valley, VIC

4TH COURSE

Wagyu meatballs in Sugo, Parmesan & char-grilled sour dough

Mixology: Barone Ricasoli Chianti glass

Tuscany, Italy

MAIN COURSE

Char-grill Sher Wagyu Rump, celeriac puree, confit King Brown mushroom, Red Wine Jus

Option upgrade: Wagyu Porterhouse $10pp

Mixology: Head 'Old Vine' Shiraz glass

Eden & Barossa Valley, SA

DESSERT

Coffee Crème Brûlée, hazelnut praline, mascarpone cream, Pedro Ximinez syrup

Mixology: French Lady Cocktail

Chambord, Frangelico & Pineapple juice

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 **+5**
400g

EYE FILLET **+10**
250g

SCOTCH FILLET **+15**
300g

DRY AGED RED WINE PORTERHOUSE **+15**
300g

DRY AGED GIN & ROSEMARY SCOTCH FILLET **+35**
300g

WAGYU PORTERHOUSE **+35**
250g marble score 6+

RIB EYE **+50**
600g

WAGYU SCOTCH FILLET **+65**
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